AMERICAN AGRICULTURIST.

Agriculture is the most healthy, the most useful, and the most noble employment of man.—WASHINGTON.

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POTASH NECESSARY AS AN INGREDIENT IN THE FOOD OF PLANTS.

RECENT analyses, made by the most eminent chemists, and conducted with the greatest care, show that particular plants and trees invariably contain, among other mineral ingredients, potash, which exists nearly in determinate proportions as regards the bulk of the crop, irrespective of the manures employed, whether organic or inorganic, on poor soils or those which are rich, manured or unmanured. Hence, all soils, which do not naturally abound in potash, such as clays, friable loams, formed by the decomposition of potash felspars, &c., or those containing a considerable amount of vegetable remains, will require a constant supply of this material, in order to grow even an average yield of many of our crops. Thus, all sandy, or siliceous soils, as well as turfy, chalky, or calcareous ones, to which have been applied lime, plaster, phosphate of lime, guano, bone dust, or other ammoniacal compounds, producing azotized matter, all of which, in time, cease to have the desired effect, will, in a few years become exhausted of their potash, and the farmer will most probably exclaim, "My land is sick and worn out. I can't raise half a crop."

The question now arises—How can potash economically be obtained? Answer. From potash marls, when within reasonable distance of the farm; wood ashes (unleached), or ashes obtained by burning weeds; turf and peat ashes; leaf mould, or the leaves of trees and plants, applied to the soil unprepared; the refuse of salt works (bitterns); and the cheaper kinds of potash of commerce. In regard to the quantity of these materials, it will depend upon the nature and condition of the land to which they are to be applied, as well as upon the particular kind of crop intended to be grown. As a knowledge of this would require more space than can be devoted to a single article, the reader is directed to our past and future columns.

SOCIAL MEETING OF FARMERS AND GARDENERS.

AGREEABLY to the announcement in our last number, a meeting was held at our rooms, 189 Water street, from the proceedings of which we extract the following:—

New-Jersey Green-Sand Marl.—A sample of green-sand marl was received from a pit on the farm of Mr. John H. Smock, of Marlborough, N. J., which, according to the analysis of Professor Rogers, contained, in 100 parts, the following ingredients:—

Silica,	51.0
Protoxide of iron,	25.1
Alumina,	7.5
Potash,	9.3
Lime,	trace.
Water,	6.5
	99.4

The chief value of this marl, when applied to light, sandy soils, it was stated, consists of the potash and oxide of iron it contains. As compared with common unleached wood ashes, it is thought to be equal in value, measure for measure. Visible effects are still to be seen on Mr. Smock's farm, from the marl which was applied thirty years ago. When used as a compost, at the rate of 30 to 40 bushels of lime to 300 or 400 bushels of marl to the acre, its action is more prompt, and consequently larger crops are obtained; but its fertilizing effects, when thus applied, are thought not to be felt beyond fifteen years.

A sample taken from the top of a similar bed of marl, was also presented from the farm of Dr. John S. Bartlett, situated about five miles from the former, which, on analysis by Dr. Chilton, gave the following ingredients :—

Silica,	71.14
Oxide of iron,	10.73
Alumina,	5.00
Potash,	3.40
Sulphate of iron, &c.,	2.82
Water,	5.81
Loss,	1.10
	100.00

This marl, though a little less rich in potash than the preceding, like all other beds which have been opened in East Jersey, it is believed will prove more valuable as it is more deeply penetrated.

Syrian Millet.—Mr. S. B. Parsons, of Flushing, Long Island, presented a sample of his own raising of Syrian millet (*Sorghum halepense*), seven feet in height. The plant has been successfully cultivated for a few years past, in Carolina and Georgia, from seeds originally obtained from the banks of the Nile. The tops and stalks are very succulent, quite as much so as those of green Indian corn, when young, and promise to afford a valuable forage for cattle and other stock, from the poorest soil, at the north as well as at the south, without much expense for culture or manure.

Superior Variety of Squash.—A fine specimen of squash was received from Mr. Braisted, of Woodbridge, N. J., grown by him from seed procured from St. Domingo. In addition to fineness of texture and delicacy of flavor, this vegetable possesses the property of keeping during the winter and spring, and even, it is said, that, with proper care, it will last the year round.

Mildew on the Grape Vine.—Mr. Maynard, of Brooklyn, L. I., stated that the Isabella and Catawba grape vines have been attacked by mildew these two years past, which he attributes to cold, damp weather, followed by an intensely-hot sun. The leaves curl up, and turn brown ; the fruit ceases to grow, and often withers, rots, and falls off. The Catawba, in this vicinity, is more susceptible to this malady than the Isabella; but at Cincinnati, according to Mr Longworth, the reverse is the case. Mr. Maynard thinks there is no remedy for this disease.

Flowers and Fruits.—Mr. Maynard presented fine specimens of the large, wing-stalked passion flower (*Passiflora alata*), gigantic fuchia (*Fuhcsia gigantea*), and the double Chinese variegated pink.

Choice samples of the fruits of the season were exhibited from the Fulton and Washington markets; among which were a fine lot of peaches from Delaware, and muskmelons and watermelons from East Jersey.

STOCK FOR SALE.—Those who wish to purchase improved stock of all kinds, have never been offered so good an opportunity to do so, with decided advantage, as will be afforded them at the show and fair of the New-York State Agricultural Society ; which comes off at Buffalo, on the 5th, 6th, and 7th of the present month. See advertisements.

ADULTERATION OF FOOD.—No. 3.

Milk.—This liquid, so generally in use, has by no means escaped the cupidity of its venders. The substance, ordinarily employed in its adulteration, is water, a fraud very difficult of detection, more especially when the quantity employed is small. Even when pure, the proportion of water it contains varies considerably, being naturally more at one time than another, and consequently is less rich in cream. Hence its density, or specific gravity, varies, according to the breed of the animal, her food, the climate in which she is kept, and season of the year. In hot summers and dry seasons, the quantity of milk is less, but the average quality is richer. Cold weather favors the production of sugar and cheesy matter, while hot weather increases the yield of butter.

From the above-named facts, it will readily be seen that, independent of any adulteration which may be practised on milk, it is no easy matter to ascertain its purity by means of the hydrometer, or any other instrument, by its specific gravity. Although water would alone cause a great diminution of density, the dealers very well know how to prevent that effect, and thereby render all such instruments inefficient, and consequently useless. For this purpose, it is only necessary to dissolve in the milk a little sugar, or sugar candy, which is required at all events, to correct the flat taste imparted to the milk by diluting it with water.

According to the experiments of M. Lassaigne, as detailed in the "Dictionnaire des Réactifs Chimiques," the average density of pure milk is about 1.038 ; a mixture of 75 parts milk, and 25 of water, has a density of 1.021; and a mixture of 66 parts of milk, and 34 of water, a specific gravity of 1.02. Hence, as the density of pure milk is variable, it will readily be seen that it is impossible to arrive exactly at the truth, when an extra quantity of water has been added. The amount of adulteration can only be comparatively arrived at, by ascertaining the minimum density of pure milk, and determining whether the specific gravity of the sample examined be above or below.

Not only is water added to milk, but it is a practice with some dealers to abstract a portion of the cream, by allowing the milk to stand for a limited time, and then dilute the remainder with water; then, to give it the apparent qualities of new milk by one or other of the methods mentioned below. The operations of skimming off the cream, and dilution by water, cause, in the appearance of the milk, a very considerable difference ; for, merely by the abstraction of the cream, the residual, or skimmed milk, takes a flimsy look, together with a bluish tinge. These appearances increase when water has been added, and, in order to mask the two previous impositions, a third, fourth, or fifth, must be practised.

M. Barruel, a chemist of Paris, has investigated the adulteration of milk with much care, the milk dealers having been as dishonest in that capital as with us. From his investigations, it would appear that the opacity of the milk being much diminished by water, it was at one time common to correct this defect by previously mixing wheaten flour with the water with which the milk was adulterated. But this deception was too obvious to the senses ;

for, any person, even of indifferent delicacy of palate, could detect the altered taste of the milk; and besides, after two hours' standing, the flour precipitated to the bottom of the vessel, and the translucent blueness of the liquid was again restored. This is a dangerous fraud, particularly when the milk is eaten in its crude state by young children, or persons in feeble health, as their stomachs are not sufficiently strong to digest raw flour with facility. In order to prevent this inconvenience, the dealers boiled the flour in the water before mixing it with the milk; and, in this manner, an opaque mixture was obtained, which retained its opacity on standing. As, even with this addition, the falsified liquid had a flat taste, sugar, or sugar candy, was dissolved in it, by which means the peculiar sweetness of the milk was nearly restored.

This adulteration, however, had become so easy of detection, by means of iodine, which renders a mixture of boiled flour and water blue, by its action on the fecula in the flour, that M. Barruel had a belief that this species of fraud was generally abandoned. Driven from this device, the dealers resorted to several other very ingenious modes, which, it would seem, could not have been discovered without the aid of some scientific person. Among these, were the employment of an emulsion of almonds, corrected with a little sugar, or sugar candy; and, in some instances, it is stated that a factitious milk was fabricated from gum, the brains of young animals, and other materials, without the use of a particle of genuine milk; and, that the deception was so complete, that it was difficult for the chemists themselves, who were appointed to investigate the subject, to detect the fraud.

The simplest indication of the presence of flour, arrow root, rice, or starch, in milk, is that of small diaphanous clots, which may be seen on the sides of the vessel containing it, if it be transparent. Milk, containing starch, generally, but not always, burns more readily on the bottom of the vessel in which it is boiled, than pure milk.

Chalk, and the milk of almonds, are also sometimes employed for the purpose of restoring the opacity of the milk; but the latter is seldom used, on account of its expense. The presence of chalk may easily be detected, from its settling to the bottom of the vessel in which the milk is contained, in about two hours after mixing, when the bluish color of the skimmed milk returns. In fact, any person, even of indifferent delicacy of palate, can distinguish the altered taste of the milk. A solution of tumeric is also sometimes added, for the purpose of imparting a richness of color, serving to prevent the dilution with water and abstraction of cream being apparent.

There is another species of fraud, which is practised among us to an alarming extent, and loudly calls on our public authorities for reform; that is, the *unnatural method of producing milk for the supply of large cities, by feeding the cows on the refuse of the distillery, and confining them in foul, ill-ventilated stables.* We are happy to learn, however, that this subject has recently been very thoroughly investigated by the New-York Academy of Medicine, and that their ample and elaborate report will shortly appear, which will doubtless merit the attention of the public, in its physical, as well as in its moral bearings.

Butter.—Sad evidences of human depravity are also manifested in the falsification of butter, as well as of milk. This is often done by mixing it with bad flour, oat meal, pea flour, large quantities of salt and water, hogs' lard, old, or inferior qualities of butter, and one instance came under our notice where it was adulterated with a soft kind of cheese. In the winter and spring months, it is well known that the natural color of butter is whitish, and often has the appearance of tallow; and, in order to please their customers, some butter makers color it with annotto, tumeric, the juice of carrots, or the flowers of saffron and marigold, by mixing them with the cream before churning. Although all of these substances are perfectly harmless, unless they are adulterated, the practice should be discouraged, as tending to conceal the defects, and destroy one of the simplest tests of good butter.

Cheese.—The principle substances employed in adulterating cheese, are flour, starch, and common potatoes, boiled and mashed. There is nothing in the latter adulteration that is hurtful to the animal economy, being merely a simple fraud, and, moreover, is easily detected. Indeed, in some parts of Saxony, potatoes of the best quality are dressed in steam, peeled, and reduced to a pulp. Five pounds of this are mixed with about 10 pounds of sweet curd, kneaded together, with the addition of some salt; after lying for a few days, the mixture is again kneaded, pressed into little baskets, where the superfluous moisture drains off, and the cheese is then formed into balls, and dried in the shade. These cheeses are said to keep well, when dry, and their taste and quality improve with age, with the advantage that they generate no vermin.

Cheese is often falsified by coloring, more or less, for the purpose of staining the rind, or imparting a richness to the appearance within. The coloring substances usually employed, are annotto, tumeric, saffron, marigold, &c., all of which are perfectly harmless in themselves, but cheese is not unfrequently colored with stains and pigments, which are highly injurious, and ever poisonous; indeed, so much so, that persons have nearly lost their lives from eating those that have been colored with annotto, adulterated with red lead.

A striking instance of the unconscious injury that is liable to be done, in consequence of adulterated articles of food, is strongly exemplified by the following fact, which occurred in England a few years ago. In a case of poisoning from eating cheese, that had been colored with annotto, it was proved that one druggist sold a quantity of vermillion to another, which had been adulterated with red lead, as is frequently practised, on the supposition that the vermillion would only be used as a pigment in house painting, without the least suspicion of the use to which it would be applied. The purchaser, who adulterated the annotto, which was employed in staining the cheese, presuming that the vermillion was genuine, had no hesitation in heightening the color of his inferior, or spurious annotto, with so harmless a drug. Thus, through the circuitous and diversified operations of commerce, a portion of deadly poison found admission into one of the necessaries of life, in a way, too, in which no criminality could be attached to the parties through whose hands it had successively passed.

AMERICAN HORSES IN FRANCE.

Besides my hunters, I always have a pair, at least (last summer I had a four-in-hand team), of American nags, and I have invariably found them the pleasantest, fastest, and best-bottomed road horses in the world. I have just received a very neat pair from New York, via Havre, very judiciously selected for me by my brother, making the third pair he has sent me. I have even been well carried to hounds by some of these transatlantic quadrupeds. My present pair, however, do not possess the points requisite for such a service, and I shall, therefore, keep them to their legitimate business for which they are admirably adapted, being very handsome, docile, and smart. They are, like all my other American horses, wonderfully admired. To real connoisseurs, it is becoming a substantial recommendation to be able to guarantee horses as American. I lately sold a pair, aged, and one of them fired in both fore legs, from an injury out hunting, for $700, principally on account of the pleasant manner in which they drove up to the bit. The attention of the French government has been directed to our breed of horses, and I have no doubt many would have been purchased for their haras, had not the revolution broken out. A long letter might be written on the subject of our breeding in America, which, as a science, is *shamefully neglected.*

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We make the above extract from a letter recently published in the New-York Spirit of the Times. The writer's views on the superiority of American roadsters coincide with our own, and are such as we have often endeavored to impress on the attention of our farmers; for, as a "science," as the writer justly remarks, the breeding of horses is "shamefully neglected" throughout the country.

When on our own farm, in conjunction with our brothers, we endeavored to do something practically in this line. Eleven years ago, we accordingly purchased two superior trotting stallions, of the proper size and form to get roadsters, and for the purpose of ensuring their use, let them at a low price to the farmers of our neighborhood. The result is, that a superior breed of roadsters has become quite common in that section of the country. We have one here now, which we daily use, bred by L. F. Allen, of Black Rock, that will, any time, go his eight and ten miles an hour, with ease, along a tolerably level road, and if pushed a little, will increase his speed to eleven or twelve miles. This, to be sure, is nothing for a very fast horse; we merely speak of the pace as not uncommon for the breed. With this speed, they unite great substance and endurance, and are sufficiently handsome for the carriage or saddle. They also prove the best of farm horses.

Interpreter Wanted.—The science and practice of agriculture are said to be almost unknown to each other—that they speak in different languages, and want an interpreter.

Lime Essential to the Fertility of the Soil.—All naturally fertile soils are found, upon chemical analysis, to contain a notable proportion of lime; while, in many of those which are naturally unproductive the proportion of lime is comparatively small.

SHOW AND FAIR OF THE NEW-YORK STATE AGRICULTURAL SOCIETY.

We trust our readers will bear in mind that this event is to take place at Buffalo, on the 5th, 6th, and 7th, of the present month; and we hope all who feel an interest in the cause of agriculture, that can conveniently attend, will do so, and give their countenance, as well as their aid, to the promotion of the objects of this great and glorious society.

The citizens of Buffalo, with a commendable liberality, worthy of all praise, have, on their own account, raised and expended $3,500 to fit up the show grounds, and for other preparations. This is about a thousand dollars more than any other place has yet raised for the same object; which, together with the experience derived from any little deficiencies at previous meetings, enables the Superintending Committee to do more for the benefit of exhibitors and visitors, than they have hitherto been able to accomplish.

The facilities for getting to and from Buffalo are greater than those afforded by any other town in the state; and the accommodations offered by the numerous hotel keepers there, are highly satisfactory, and at the usual prices of meals and lodging. Several distinguished gentleman are to be present to deliver addresses and lectures; and a great show of stock, dairy products, farming implements, vegetables, flowers, fruits, seeds, &c., &c., will be made. We have no doubt, if the weather prove favorable, that it will be the best show ever yet got up by the society, and the most numerously attended; and we say again, let every one make it a point to be there who can possibly do so.

THE COW—HER DISEASES AND MANAGEMENT.—No. 5.

Inflammation of the Bowels—This disease generally arises from the animal catching cold, particularly from being over-driven just before calving; it is also produced by costiveness, both of which causes should be well ascertained before proceeding to the treatment.

The animal is taken with a cold shivering, at first, loathing her food, and seems to be full. She is then seized with violent pains, resembling the "gripes;" the eyes and inside of her mouth are red and inflamed; she often lies down, and rises of a sudden; a purging soon comes on, and what is passed is of a blackish, or coffee color, with a very offensive smell, more so than that of a common "scouring;" the dung is also mixed with a mucous having an appearance of a putrified skin, as also, does the inner layer of the intestines, which seems, in the last stage of the disease, to be separated from the other. The pulse, in this disease, is always low, and the extremities of the animal feel cold.

When the malady is attended with looseness, and arises from cold, the treatment consists first of blood-letting, to the extent of a pint and a half to two quarts, according to the violence of the symptoms, and the size or condition of the animal; and directly after, a dose of the following medicine, mixed together, and given in two quarts of smooth gruel, in which there has been previously dissolved an ounce of common soap:—

Epsom salts, ½ lb. · crude opium, ½ drachm; saltpetre (nitre), ½ oz.

This dose will generally be sufficient to remove the violent symptoms of inflammation; and that being done, the following medicine will then be proper to restore the bowels to a healthy state:—

Prepared kali (sub-carbonate of potash), 1½ oz.; saltpetre, ¾ oz.; camphor, 1½ drachms; anise seed, 1½ oz.; laudanum, 1½ drachms.

Mix the whole, and give it in a quart of gruel, wherein an ounce of isinglass has been previously dissolved; the dose to be repeated, if the symptoms require it, twice or three times a day.

If the disease is attended by costiveness, then the following dose will be more proper:—

Sulphur, ¾ lb.; saltpetre, ¾ oz.; anise seed, and coriander, each, ¾ oz.; powdered ginger, ¾ oz.

The whole to be mixed in two quarts of gruel, in which two ounces of Castile soap have been previously dissolved, to which may also be added, a pint of cold-drawn linseed oil. This medicine may be repeated in twenty-four hours, with half the quantity, if the obstruction is not removed by the first dose. When the violence of the disease is thus got the better of, the sulphur may be continued in small doses, mixed with 1½ drachms of camphor, and ¾ oz. each, of anise seed and cumin.

During this disease, the cow should be kept on diluent food, with plenty of Indian-meal gruel, and other thin drinks, which should be warm, in order to assist the operation of the medicines.

Dysentery, or Bloody Flux.—The most formidable of the inflammatory diseases, is the "dysentery," "bloody ray," or "flux." The most common cause of this complaint is cold suddenly applied to the body when over-heated; hence it is apt to follow over-driving, and whatever, by suddenly lowering the temperature of the animal, checks the circulation at the surface, and determinates it to the bowels.

This malady is distinguished by the excrements being mixed or tinged with blood; there is also discharged, as in the case of "Inflammation of the Bowels," a kind of putrid skin towards the termination of the disease. This complaint is also marked by the suddenness of its attack, and the very offensive smell the excrements give out. Along with these symptoms, there prevails a quick prostration of strength, and all the other marks in the dry state of the skin and coldness of the body, which have been noticed in the last preceding disease.

In the cure, the first step to be taken, in order to check the symptoms of inflammation, is to blunt the acrimony (severity), of the discharge, and to promote the perspiration of the skin. To check the inflammation, bleeding is the great means, immediately applied, and proportioned in quantity to the strength and condition of the animal; but it will not be proper to repeat it more than once, from the rapid tendency of the complaint to mortification. It will, therefore, be more advisable to give a small dose of Epsom salts, mixed with a certain portion of opium, &c., in order to allay the pain, which is usually violent, as in the following prescription:—

Epsom salts, ¾ lb.; crude opium, 1½ drachms; nitre, ¾ oz.; camphor, 1½ drachms.

To be given at one dose in two quarts of water gruel, and repeated until the symptoms begin to abate. In order to allay the irritation of the bowels, oils and mucilages should be administered; and the formula which is best adapted here is cold-drawn linseed oil, ½ pint; isinglass, ½ oz.

The isinglass first to be boiled in a pint of skimmed milk, till it is dissolved; then add the oil to it; to be given twice a day. By these means, the more violent symptoms will disappear. The obstruction of the surface is next to be relieved, as a principal point towards completing a cure. The medicines most successful for this purpose are,

Nitre, ¾ oz.; camphor, 1½ drachms; opium, 1½ drachms; tartar emetic, ¾ drachm.

To be mixed together, and formed into a ball, given at one dose, and repeated twice a day.

In this, and in most other complaints of the bowels, attended with inflammation, it is of much importance that the intestines should have as little to do as possible. The quantity of drink should not be large, and the diet should consist chiefly of gruel and warm mashes, sparingly given.

Inflammation of the Liver.—This disease arises chiefly from two causes; the first is, being heated from over-driving the animal when very fat, which is liable to take place when the weather is excessively hot. The second cause arises from some external injury, as a knock, or bruise, which occasions the liver to swell and inflame. The consequence of this disease very often brings on dropsy, or decay of the body; and the more the internal part of the liver is affected, the more dangerous the complaint.

The disease may generally be known by difficulty of breathing, sometimes a swelling is felt about the short ribs, and an uncommon fullness about the region of the womb; the pulse is intermitting, attended with symptoms of fever; the urine is of a yellowish color, and the animal appears as if griped.

The treatment of this malady is to be conducted in a similar manner as the other inflammations before described; but as costiveness is here a leading symptom, the state of the bowels requires a very marked attention. Immediately, then, after bleeding, which should be the first step, let a cooling purge be administered, composed of the following mixture, to be given, at one dose, in two quarts of water gruel, with a pint of molasses, and repeated until the costiveness abates:—

Flour of sulphur, 9 oz.; camphor, 1½ drachms; nitre, 1½ oz.; anise seed and cumin, ¾ oz., each.

In two hours after the drink is administered, a pint of linseed oil is to be given in a quart of strong decoction of camomile flowers, in which an ounce of gum Arabic has been dissolved.

These leading measures being premised, the cure is to be finished by the use of diuretics (medicines tending to produce a discharge of urine), of which the following has been employed with success:—

Castile soap, ¾ oz.; powdered anise seed, ¾ oz.; powdered valerian, ¾ oz.; camphor, 1½ drachms, nitre, ¾ oz.; fenugreek, ¾ oz.; sweet spirits of nitre (spirit of nitric ether), 6 drachms.

To be given in two quarts of water gruel. This dose is to be repeated once or twice a day, till the swelling of the liver, and the other symptoms depart. The food to be given in this case, should be the same as that recommended for inflammation of the bowels; and the animal may be indulged in drinking warm water, or gruel, as often as she is inclined to take it.

MARKING SHEEP.

THE German Merino wool growers have various modes of marking their sheep. The signs, or marks, are either put on by means of color, burnt in, tattooed, cut in, or marks hung round the neck.

Sheep, which are destined for the butcher, are marked with paint on the back, or side.

NIPPERS.—FIG. 72.

The rams are marked upon the horns with hot irons, upon which the numbers, or signs, are engraved.

A very common method, is tattooing. It is done on the inside of the ear by means of signs, or figures, formed of steel points, and forced into the skin in the following manner:—First, a kind of thick paint is made of vermilion, indigo, or gunpowder, and whiskey; when the paint is prepared,

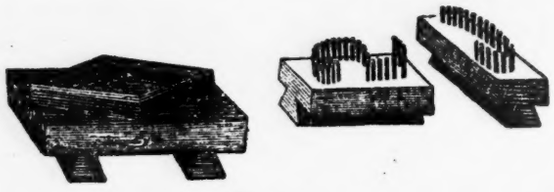


FIG. 73.

the sheep to be marked is bound and placed upon a table and held by one person, while another puts the paint upon the inside of the ear, and presses the signs, or numbers, into the skin, without causing it to bleed; when the instrument has been withdrawn, the paint is rubbed into the marks. In about three weeks, the marks become hardened and are indelible.

All sheep of the Count Caroly's flocks are marked in this way, corresponding with their register and pedigree. The signs and numbers were very distinct, even in old sheep, which had been marked for several years.

FIG. 74.

The instrument used there, is constructed as follows:—Upon the lower jaw of a pair of nippers, as seen in fig. 72, there are grooves, *a*, *b*, *c*, *d*, into which the numbers, or marks, are inserted; these marks, or numbers, are formed of steel points, as seen in fig 73.

Fig. 74, shows two ears, in one of which is tattooed 3,465; in the other, the number seven, indicating the year, 1847.

The same instrument can be used for cutting marks in the ears, by placing, instead of numbers or signs, a cutting iron in the shape of a lozenge, with which a part can be cut out from the ear. This method of marking, I practised myself very extensively in the flocks of the Count Leinsheim, in Bavaria.

Fig. 75, represents ears marked in that way, making the number 2,294, namely:—

On the point of the left ear, ...	25
below, four times one, ...	4
above, three times five, ...	15
On the point of the right ear, ...	50
above, 4 times 500, ...	2,000
below, 2 times 100, ...	200
	2,294

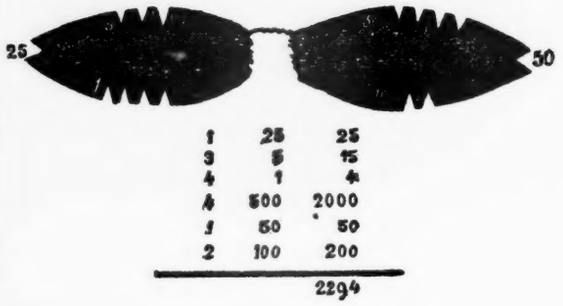


FIG. 75.

Lambs are marked with small pieces of lead, or wood, upon which the number has been stamped, and which are suspended around their necks until they have arrived at an age when the operation of tattooing, or cutting the ear, is done without injuring them.—*C. L. Fleischmann, in Patent-Office Report.*

PLANTATION TOOLS.

UNDER this head, in the June number of the Agriculturist, I have some comments to make upon Letter No. 4, of R. L. A., and the letter of Dr. Philips. R. L. A. says, "that much time is lost by the neglect to provide good implements upon nearly all southern plantations." This is very true. But Dr. P.'s statement shows that good tools only need to be seen and known, and they will readily be purchased and used. Let me ask, how, until within a very few years, could a southern planter obtain a supply of good agricultural implements? Why, first, he writes to his commission merchant at New Orleans, 300 or 400 miles' distant, who returns an answer that none of the articles wanted are for sale in that city, but he will write to his friend in New York, to forward the things needed. That friend, in New York, happens to be a cotton merchant who scarcely knows a plow from a harrow, and so he sends a boy into the street to "pick up" (that is the term), the as-

sortment of plantation tools required. He succeeds in finding about half as many things as ordered, with corresponding names, and as for quality, he knows no more about that, than he would how to use them upon the plantation where they are bound. In about twelve months after being first ordered, they reach their final destination, half of them broken, and half of the remainder as fine specimens of the ingenuity of the Yankee nation in manufacturing articles "suited to a southern market," as ever were contrived to disappoint the purchaser and make him swear that he would never buy another "Yankee-cheating notion."

Dr. Philips has made a valuable discovery, and it seems by his letter, at p. 181, of your journal, that his neighbors are also beginning to make the same, by the dozen. I cannot better close this article than by the following words of the doctor's:—"There has been too much slop work made up to send out south, on the score that anything will do for these folks; they don't know any better, anyhow." Well, if they do not, I hope they will soon learn better. SOLON ROBINSON.

Crown Point, Ia., July 10th, 1848.

AGRICULTURE OF THE CHINESE. No. 9.

Views Entertained on the Identity and Difference in Tea Plants.—There are few subjects connected with the vegetable kingdom which have attracted such a large share of public notice as the tea plant of China. Its cultivation on the Chinese hills, the particular species, or variety, which produces the black and green teas of commerce, and the method of preparing the leaves, have always been objects of peculiar interest. The jealousy of the Chinese government, in former times, prevented foreigners from visiting any of the districts where tea is cultivated, and the information derived from the Chinese merchants, even scanty as it was, could not be depended upon. And hence it is, that authors contradict each other, some asserting that the black and green teas are produced by the same variety, and that the difference in color is the result of a different mode of preparation, while others say that the black teas are produced from the plant called by botanists *Thea bohea*, and the green from *Thea viridis*, both of which have been known for many years in the gardens of Europe and America.

During my travels in China, since the last war, I have had frequent opportunities of inspecting some extensive tea districts in the black and green-tea countries of Canton, Fokein, and Chekiang, and the result of these observations is now laid before the reader. It will prove that even those who have had the best means of judging have been deceived, and that the greater part of the black and green teas, which are brought yearly from China to Europe and America, are obtained from the same species, or variety, namely, from the Thea viridis.

In various parts of the Canton province, where I had an opportunity of seeing tea cultivated, the species proved to be the Thea bohea, or what is commonly called the black-tea plant. In the green-tea districts of the north (I allude more particularly to the province of Chekiang), I never met with a single plant of this species, which is so common in the fields and gardens near Canton. All the plants in the green-tea country, near Ning-po, on the islands of the Chusan archipelago, and in every part of the province which I had an opportunity of visiting, proved, without exception, to be the Thea viridis. Two hundred miles further to the northwest, in the province of Kiang-nan, and only a short distance from the tea hills in that quarter, I also found in gardens this same species of tea.

Thus far my actual observation exactly verified the opinions I had formed on the subject before I left England, viz., that the black teas were prepared from the Thea bohea, and the green from Thea viridis. When I left the north, on my way to the city of Foo-chow-foo, on the river Min, in the province of Fokien, I had no doubt that I should find the tea hills there covered with the other species, Thea bohea, from which we generally suppose the black teas are made; and this was the more likely to be the case as this species actually derives its specific name from the Bohee hills in this province. Great was my surprise to find all the plants on the tea hills near Foo-chow exactly the same as those in the green-tea districts of the north. Here were then green-tea plantations on the black-tea hills, and not a single plant of the Thea bohea to be seen. Moreover, at the time of my visit, the natives were busily employed in the *manufacture of black teas*. Although the specific differences of the tea plants were well known to me, I was so much surprised, and I may add amused, at this discovery, that I procured a set of specimens for the herbarium, and also dug up a living plant, which I took northward to Chekiang. On comparing it with those which grow on the green-tree hills, no difference whatever was observed.

It appears, therefore, that the black and green teas of the northern districts of China (those districts in which the greater part of the teas for the foreign markets are made), are both produced from the same variety, and that this variety is the Thea viridis, or, what is commonly called the green-tea plant. On the other hand, those black and green teas which are manufactured in considerable quantities, in the vicinity of Canton, are obtained from the Thea bohea, or black tea. And, really, when we give the subject our unprejudiced consideration, there seems nothing surprising in this state of things. Moreover, we must bear in mind that my previous opinions were formed upon statements made by the Chinese, at Canton, who will say anything which suits their purpose, and rarely give themselves any trouble to ascertain whether the information they communicate be true or false.

Soil, Aspect, and Culture.—The soil of the tea districts is, of course, much richer in the northern provinces than it is in Quantung. Tea shrubs will not succeed well unless they have a rich sandy loam to grow in. The continual gathering of their leaves is very detrimental to their health, and, in fact, ultimately kills them. Hence a principal object with the grower is, to keep his bushes in as robust health as possible; and this cannot be done if the soil be poor.

The tea plantations in the north of China are always situated on the lower and most fertile sides of the hills, and never on the low lands. The shrubs are planted in rows about four feet apart, and about the same distance between each row.

and look, at a distance, like little shrubberies of evergreens.

The farms are small, each consisting of from one to four or five acres; indeed, every farmer has his own little tea garden, the produce of which supplies the wants of his family, and the surplus brings him in a few dollars, which are spent on the other necessaries of life. The same system is practised in everything relating to Chinese agriculture. The cotton, silk, and rice farms are generally all small, and managed upon the same plan. There are few sights more pleasing than a Chinese family in the interior engaged in gathering the tea leaves, or, indeed, in any of their other agricultural pursuits. There is the old man, it may be the grandfather, or even the great grandfather, patriarch like, directing his descendants, many of whom are in their youth and prime, while others are in their childhood, in the labors of the field. He stands in the midst of them, bowed down with age. But, to the honor of the Chinese, as a nation, he is always looked up to by all with pride and affection, and his old age and grey hairs are honored, revered, and beloved. When, after the labors of the day are over, they return to their humble and happy homes, their fare consists chiefly of rice, fish, and vegetables, which they enjoy with great zest, and are happy and contented. I really believe that there is no country in the world where the agricultural population are better off than they are in the north of China. Labor with them is pleasure, for its fruits are eaten by themselves, and the rod of the oppressor is unfelt and unknown.

In the green-tea districts of Chekiang, near Ningpo, the first crop of leaves is generally gathered about the middle of April. This consists of the young leaf buds just as they begin to unfold, and forms a fine and delicate kind of *young hyson*, which is held in high estimation by the natives, and is generally sent about in small quantities as presents to their friends. It is a scarce and expensive article, and the picking of the leaves, in such a young state, does considerable injury to the tea plantations. The summer rains, however, which fall copiously about this season, moisten the earth and air, and if the plants are young and vigorous, they soon push out fresh leaves.

In a fortnight, or three weeks, from the time of the first picking, or about the beginning of May, the shrubs are again covered with fresh leaves, and are ready for the second gathering, which is, in fact, the most important of the season. The third and last gathering, which takes place as soon as new leaves are formed, produces a very inferior kind of tea, which, I believe, is rarely sent out of the district.

A MINK TRAP.

Farmers, at certain seasons of the year, are considerably troubled with minks, and owing to their wary nature they are seldom caught. A steel trap must be skillfully set and baited in order to decoy them into it. I have known of a plan, however, which succeeded well, which is this:—Put a barrel in some place where they are known to frequent; fill it one third full of water; put therein a few sun-dried fish, or muskrat flesh, and if they scent the bait, they will soon find the barrel, which they will instantly climb and plunge uncautiously into, where they will soon drown themselves in attempting to retrieve their fallen fortune.

I would recommend the boys to try it, as the skins of the animals will repay them for their trouble, if caught in the fall, winter, or early part of spring.

J. R. S.

Stockholm, N. J., July 12th, 1848.

REVIEW OF THE MAY NUMBER OF THE AGRICULTURIST.

Time of Planting Indian Corn.—It is somewhat unfortunate that this long, inappropriate name for this one variety of *corn* has become so fixed that the short and proper name of *maize* is almost unknown. Though, in fact, in most parts of the United States, the prefix of *Indian*, is rarely used, and the term, *corn*, has no meaning, except for this one kind. In regard to the time of planting maize, I wish the editor of the Agriculturist would construct a table, which would show the most approved time for planting, period of maturity, best kind, average yield, and price, in several parallels of latitude in the great maize region of this country. [We will endeavor to do so.] I fully agree with the editor, that very early planting is not the most judicious.

Cultivation of Tomatos.—I am fully satisfied in my own mind, that few, if any, of the other varieties of this fruit, are at all equal in richness to the large "common red," with deep furrows and high protuberances. The largest fruits, and those which show a glistening, mealy inside, when broken apart, are the only ones from which seed should be saved, to suit my taste.

Apple Orchards—Preventing Worms Ascending.—Has any one ever tested the Galvanic battery recommended some years ago, to prevent worms ascending the trunks of trees? If I remember rightly, it was simply two bands of zinc and copper. [It has been tried, and without the least apparent benefit.]

Improved Pumps.—No part of domestic machinery has been more improved within a few years than pumps. The old clumsy, rotting, filthy, wooden pump will soon be superceded, I hope, by the almost eternal, enduring, iron fabric. In some wells, wooden pumps cannot be used, owing to the bilge-water taste and smell, which the wood gives to the water. In iron pumps, the water is always sweet and wholesome.

Iron Safes.—The article described recommends itself. But there is another safe which I wish to recommend you to get some of "them cute Yankees," to make and place in your great museum of useful things for farmers; and that is, a *seed safe*. A neat, sheet-iron case of drawers, that would be a safe protection against rats and mice, and all kinds of creeping things, in which to keep garden seeds, would be a most desirable, and I have no doubt, saleable article.

The Cast-Iron Plow.—I am glad to see a determination, not only by the editor of this paper, but sundry others, to vindicate the claims of some of the early inventors of this great blessing to farmers, against the arrogant pretentions of those now

claiming the iniquitous law of Congress to tax the farmer 50 cents for every cast-iron plow he uses, under pretence of doing justice to the heirs of Jethro Wood.

Cultivation of Onions.—These are most useful and well-written articles. But can you tell me what is the advantage of roping onions? It seems to me to be a deal of labor, without any corresponding advantage. [When roped, onions are often more convenient for handling; and besides, in hot climates, they can readily be suspended in the air, and consequently will keep longer than when left in bulk.] It is surprising that the raising of onions upon the prairie lands of the west, has never been brought into competition with the more valuable lands of the east. I have been told, and have in fact seen, that the prairie sod, the first season after breaking up, will produce the finest crop of onions that the most greedy Weathersfield cultivator could desire, without an iota of after-culture.

Cutting Potatoes.—I wish to know if you publish this article from your own knowledge, "that the eyes from the end opposite the root end will produce sets a fortnight earlier than those from the root end?" If you do, I am bound to believe it—but I don't now. [We never have tried it ourselves, but there is good authority for it.]

The Cow—Her Diseases and Management.—The first two sentences of this article are worthy to be framed and hung up in every farmer's house, until it comes to the dosing with physic. If the first part of the directions are followed, you "may throw physic to the dogs" instead of the cows. Some persons are eternally dosing their cattle and horses, which is just about upon a par with those who are continually dosing themselves with "mint juleps" "sherry cobblers," and gin cocktails," and such like medicaments; and just as profitable to man as beast. "Air and exercise are absolutely necessary to the cow in order to keep her in a healthy state," to which, add plenty of good wholesome food (not distiller's slops,), with plenty of pure water, and my word for it, your recipes for physic doses will rarely, if ever, be needed. [All very good, Mr. Reviewer, yet, long experience has proved that medicine is often indispensable.]

Improved Agricultural Implements.—I do not wonder that the editor of the Christian Examiner, was inspired to write this article after visiting the warerooms of A. B. A. & Co.; for certainly, to every person who possesses the least taste for agricultural pursuits, the vast collection of implements, there to be seen, forms a museum, which is more interesting, at least it is so to me, every time I am in the city, than any other place of amusement. And then, it is so cheap, too. Although I call so often, I am as *incog.* there as to my readers here; but I am treated with such real politeness, whether I wish to purchase or not, that I enjoy myself much better than I ever did in any other museum of curiosities. I do, therefore, invite all, whenever they visit New York, to call at *Allen's Museum*, 191 Water street, and freely view the curiosities. I am sure they will thank me for the suggestion. And if they do not meet with a most kind and polite reception, I will never guess again.

How shall the Soil be Improved?—This is one of the most important questions that can be asked, unless it is more important to inquire how to *preserve* the fertility of a virgin soil. The "Theory of Agriculture" which teaches that, if the farmer will restore all the earthy and organic matter of each harvest to the field whence it was taken, he may grow any crop year after year, without injury to the soil, in my opinion, is true. But how are *all* of these to be restored, unless all be consumed upon the farm—nothing must be sold. If it is, the loss must be made up by importation. Making or buying manure and converting it into farm products, is as simple an operation as it is for me to buy cotton and convert it into calico. The only question is, Will it pay? The farm is the mill, the manure the material, the grass the product (or comparatively the cotton yarn); and if the manufacture is continued further, then the cow is the loom and the butter the cloth. Both of these factories must have the raw material. How can the fertility of the soil be improved, or kept good, unless this raw material be furnished? It would be just as reasonable for me to think that those fifty bales of cotton which I bought last week, would keep my cotton mill running for ever, as it is for the farmer to think that he can continue his manufacture of butter and cheese, grain and meat, for exportation, without furnishing an equivalent of raw material. Do, farmers, I pray you, look upon the matter in this light.

Swine—No. 3.—Introduction of Swine into America.—I wish the whole breed, stock, and seed had perished on the voyage. For I do most sincerely believe that it has been a most unprofitable speculation for the people of this country. For, of all kinds of human food, used so abundantly in this country, I do fully believe that hog's flesh is the greatest promoter of the diseases that poor dyspeptic mortals are heirs to. And then, what amount of dollars and cents can ever balance the sins rightly chargeable to thee, Oh, thou mighty murderer of the peace of all neighborhoods? But so far as the history of a hog is concerned, the article here under review is a most interesting one; for, in it, the reader may find a digest of the history of all the original American hogs—those with bristles, I mean.

Facts in Farming—No. 2.—I wish to inquire of the writer of this article, what, in his opinion, prevented the rot from attacking the potatoes planted near the corn? And independent of the preventive of disease, if that is so, is it not a good way to plant corn and potatoes in alternate rows?

Yankee Farming—No. 4.—In regard to the subject of raising "taters," no pen could more graphically describe the good old Yankee process, than has that most inimitable and laughter-proving one of Sergeant Teltrue, in this number. And as a commendation of these articles of the Sergeant's, I desire to mention, that my wife (who by the way is somewhat of an Aunt Nabby), says that if the Sergeant will come to see us this fall, she will treat him to such a dish of roast potatoes as his great worth entitles him to.

The Guinea Fowl.—As to this article, it is a very good and readable one, and for aught I know, this kind of fowl may be a very eatable one; but as for the music of a lot of Guinea hens, perpetu-

ally crying, "come back," "come back," Oh! Lord deliver me. The little taste I have for the noise, always gave me a distaste for the meat; and I think that if the writer of this article had lived as many years as I have, upon a cotton plantation, among hundreds of these noisy fowls, his commendation of their good qualities would have been less warm.

Ground Ivy, or Ale Hoof.—Is this pest of Virginia planters, like, or similar to the coco grass of Louisiana? If it is, it is one of the most important subjects for the interest of southern planters that can be discussed, as to how it shall be prevented from spreading, or got rid of.

On the Culture of Silk.—I cannot tell you how much I was interested in the perusal of this article from the prolific pen of your very interesting Eutawah correspondent. I could not help thinking how many other "burnt fingers" there were, besides those of E. S., and how many other than cocoonry fires wherewith to burn our fingers. I believe that some of your readers are of opinion that in some of the comments made upon various articles published in the Agriculturist, that a certain gentleman, with name unknown, occasionally burns his fingers. This is not doubted. For who ever knew any mortal to meddle so much with other folk's business and keep sound fingers, figuratively speaking? But until I shall burn them more badly, I shall continue to be your REVIEWER.

DURATION AND FERTILIZING EFFECTS OF ANIMAL MANURES.

ALL portions of animal manures are good, but different in the rapidity of their fertilizing effects, as well as in their duration. The principle of this difference is described by Professor Johnston as follows:—

Horn, hair, and wool depend for their efficacy precisely on the same principles as the blood and flesh of animals. They differ chiefly in this, that they are dry, while the blood and flesh contain 80 to 90 per cent. of their weight of water. Hence, a ton of horn shavings, of hair, or of dry woolen rags, ought to enrich the soil as much as ten tons of blood. In China, the hair, which, in every ten days is shaven from the heads of the entire population, is collected and sold for manure throughout the empire. The effect of soft animal matters is more immediate and apparent, while that of hard and dry substances is less visible, but continues for a much longer period of time. Woolen rags, when made into a compost, and fermented, form an excellent manure for hops, turnips, and most other kinds of crops.

CARROTS AS BEE FEED.—Some years ago, M. Scheidlin, gardener to the king of Wurtemberg, observed that bees were fond of sucking the saccharine particles of the boiled raspings of carrots, and accordingly placed some, boiled to a jelly, near their hives.

A HINT TO BEE KEEPERS.—The Greeks and Romans eradicated all poisonous and bitter-tasting herbs from the vicinity of their apiaries, lest they should impart a bad quality to the honey.

THE PEA FOWL.

The peacock view, still exquisitely fair,
When clouds forsake, or when invest the air;
His gems now brightened by a noon-tide ray;
He proudly waves his feathers to the day,
A strut majestically slow assumes,
And glories in the beauty of his plumes.
Paraphrase of the Book of Job.

THE common pea fowl (*Pavo cristatus*), has probably been tamed and domesticated ever since there have existed human eyes to admire it. It is said to have been brought from the barbarians into Greece; and being for a long time rare, it was then exhibited for money to the admirers of beauty in a similar manner as menagerie birds are with us, at the present day. At Athens, both men and women were admitted to examine it every new moon, and profit was made by the show.

As might be expected of a bird that has been reared in captivity for several thousand years, the pea fowl may be rendered very tame, and capable of considerable attachment to man. By regular feeding, it may easily be made to take its place, as

THE PEACOCK.—FIG. 76.

a liveried attendant at the front door, in order to show himself, and await with great punctuality, for his meals. Indeed, so charming is the perfect combination of grace and splendor, displayed by these most lovely creatures, so excellent is their flesh, so hardy are they in their adult state, that, were it not for certain inconveniences attendant upon keeping them, and also perhaps, for the indifference with which everything not rare is apt to be regarded by us, they would be sought after as never-tiring objects wherewith to gratify the sense of sight. Who does not remember the thrill of delight with which, in childhood, he first gazed upon their brilliant gorgeousness? Peacocks and gold fill our youthful imaginations as fit elements of the magnificence of Solomon; and no fable more fitly chose its decorations than that which attached

these feathered gems, in association with the many-colored Iris, to the train of imperial Juno. Even the peahen, though sober in her coloring, is most harmoniously shaded, and every movement is coincident with the line of beauty.

There are two varieties of the common pea fowl, namely, the pied and the white. The first has irregular patches of white about it, like the pied Guinea fowl, the remainder of the plumage resembling the original sort. The white have the ocellated spots on the tail faintly visible. These last are tender, and are much prized by those who prefer variety to real beauty. They are occasionally produced by birds of the common kind, in cases where no intercourse with other white birds can have taken place.

The natural disposition of the peacock is selfish and gluttonous, and it is only by pampering this weakness that he can be persuaded into obedience and attachment. He is vain, and at the same time ungallant. He is far from manifesting the politeness and attention which the common cock shows towards his mates. The peacock will greedily snatch from the mouth of his hens those titbits and delicate morsels which the cock would either share with his favorites, or yield to them entirely. The peahen, in return, cares less for her lord and master, and is more independent of him, when once her amorous inclinations have been indulged. She then regards the display of his tail, his puffings and struttings, and all the rattling of his quills, with the coolest indifference. Nor does he seem to care much about her admiration, or to make all this exhibition of his attractions to secure her notice, but is content, if he can get some astonished hen, or silly, bewildered duck, up a corner, to wonder what all this fuss is about. Like other vain coxcombs, he expects the lady to make the first advances. Although occasionally cruel, the peacock is shy of fighting, particularly when in full plumage; nor do these birds so frequently engage with each other as with those of a different species, such as drakes, cocks, &c. One, out of feather, was seen to keep up a three hours' struggle with a musk drake; had it been in full plumage, it would not have shown fight at all.

In general, the peahen makes her nest on the bare ground, amongst nettles, or rank weeds; sometimes she chooses the shelter of a young fir tree. The egg very much resembles that of the ostrich in miniature, being smooth but indented all over with little dimples, as if pricked with a large pin. It is somewhat bigger than a turkey's egg, bulging considerably at the larger end, of a dull yellowish white, and occasionally, but not always, spotted, or rather freckled, with a few small reddish-brown marks. The newly-hatched chicks are streaked on the head and neck, with alternate stripes of dingy yellow and pale brown; the legs are of a dusky-yellowish tinge.

The probable term of life of the pea fowl is 18 or 20 years; and the young poults may be eaten at nine months old. The female does not lay till her third summer; but she then seems to have an instinctive fear of her mate, manifested by the secrecy with which she selects the place for her nest; nor, if the eggs are disturbed, will she go there again. She lays from four or five to seven. If these are taken, she will frequently lay a second time, in the course of the summer, and the plan is to be recommended to those who are anxious to increase their stock. She sits from 27 to 29 days. A common hen will hatch and rear the young; but the same objection lies against her performing that office, except in very fine long summers, for the pea fowl, as for turkeys; namely, that the poults require to be brooded longer than the hen is able conveniently to do. A turkey will prove a much better foster mother in every respect. The peahen should of course be permitted to take charge of one set of eggs. Even without such assistance she will be tolerably successful.

The chicks are engaging little things, most elegant in appearance, very tame, and confident. They may be made to sit upon the hand to peck flies from the window. The same wise provision of nature, already noticed in the Guinea fowl, at page 158, of the present volume, is evinced by them in a still greater degree. Their native jungle, in India, tall, dense, sometimes impervious, swarming with reptiles, quadrupeds, and even insect enemies, would be a most dangerous habitation for a little tender thing, that can but run and merely squat. Accordingly they escape from the egg with their quill feathers very highly developed. In three days, they will fly up and perch upon anything a yard in height; in a fortnight, they will roost on trees, or the tops of sheds; and in a month or six weeks, you would see them on the ridge of the barn, if there were any intermediate low stables, or other building, that would help them to mount from one to the other.

Old birds, received from a distance, are difficult to settle in a new home. Housing they do not like, and will scarcely bear. Most liberal feeding is the best bond of attachment, but even with that they will unexpectedly be off, and will perhaps be stopped on the high road, like other suspicious vagrants. It is recommended to procure a sitting of eggs, place them under a hen turkey, and have the pleasure of watching their whole progress, literally *ab ovo*. Those who are impatient to have a full-grown stock, should still select birds not more than three years old.

The causes which disincline many persons from indulging themselves with the daily spectacle of this inapproachable model of beauty, are, in the first place, the depredations that it commits upon gardens. For this there is no help. The dislike which these birds have to enter a fowl house, and their decided determination to roost on trees, or lofty buildings, prevents our exercising a control which should restrain them from mischief till an eye can be kept upon their movements. At the first dawn, or at the most unsuspected moments, they will steal off to the work of plunder. A mansion, therefore, the fruit and vegetable garden of which is at a distance, is almost the only place where they can be kept without daily vexation. The injury they do to flowers is comparatively trifling; though, like the Guinea fowl, they are great eaters of buds, cutting them out from the axils of the leaves as cleanly as a surgeon's dissecting knife would do. They must also have a dusting hole, which is large and unsightly; but this can be provided for them in some out-of-the-way nook; and by feeding and encouragement, they will soon be

taught to dispose themselves into a *tableaux vivant*, at whatever point of view the tasteful eye may deem desirable. No one with a very limited range should attempt to keep them at all. But where they can be kept, they should be collected in considerable numbers, that their dazzling effect may be as impressive as possible. It should be understood, however, that no vineyard be at hand. The greenness and sourness of the grapes, which caused the fox to refrain, would be but a weak argument with them.

A second objection to them is their alleged wanton destructiveness towards the young of other poultry, a propensity respecting which, the accounts are very contradictory. It is believed, however, that the peacock becomes more cruel as he advances in life, although they often vary in their dispositions. A writer on this point, says: "I have known them to kill from 12 to 20 ducklings, say from a week to a fortnight old, during one day; but if they came across a brood of young chicks or ducklings a few days old, they would destroy the whole of them." And yet, in the face of all this condemnatory evidence, we now and then see a favorite bird, with neck of lapis lazuli, back of emerald, wings of tortoise shell, and tail outshining the rainbow, in some old-fashioned farm yard, the pet of his mistress, who is, perhaps, the most successful poultry woman in the neighborhood, and whose stock shows no sign of any murderous thinning. The peahen, which, when she has eggs or young, seems really a more guilty party, is not in general even suspected. So true is it that one man may steal a horse while another must not look over the hedge.

Nervous and fastidious persons object to their cry, or, call, which, indeed, is not melodious; and a strip of woolen cloth is sometimes hung round their necks in the fashion of a collar, to silence them; the appendage, however, is anything but an ornament, and the effect is not permanent. But it must be regarded as an unhealthy symptom, when any natural, or rural, sound is displeasing to the ear. The bleating of sheep, the pattering of rain, the hum of bees, the pealing thunder, the laughter of children, the breezy rustling of a grove, the lashing of wintry waves, and the sighing of summer winds, have all been felt by listeners in their happiest moods to be most musical—to have an effect more touching than any music; and should, therefore, be welcome, instead of distasteful, to the healthy sense. And even the screams of pea fowl, ringing from a distance, on a summer's evening, will suggest an abundance of images and recollections that cannot fail to interest any but the most dull and unimaginative minds.

If fatted, the pea fowls should be shut up together with any turkeys they may have been in the habit of associating with, and fed exactly the same. If confined alone, they pine. They are, however, an excellent viand at a much more advanced age, and without any more fatting, provided they have been well fed, and killed at a proper season; that is, when they are not renewing their plumage, and are in the larder hung up a sufficient time before cooking. A disregard to these points has probably led to their being so little appreciated as a dainty dish. Pork, in the dog days, and illegal oysters, might, in a similar manner, give a bad repute to other good things, did we not manage them better. When dressed for table, they should be larded over the breast, covered with paper, roasted by a gentle fire, and served with brown gravy, exactly like partridges or pheasants. When moulting, extra diet and varieties of food, including hemp seed and animal substances, are most desirable.

LIEBIG'S THEORY OF THE MOTION OF JUICES.

TAKE a horseshoe-shaped tube, fill it with pure water, close both ends with bladder, then place one end in a vessel containing brine, colored blue. We observe, after a few hours, that a blue stratum forms within the tube, which constantly increases, till at last the brine is all drawn up into the tube. * * Bile, or oil, will be drawn up in the same way. This is effected by the evaporation of the water through the bladder, which is exposed to the air; and as this evaporation goes on, the brine is gradually forced through the other bladder. * * The quickness of this process is directly proportionate to the rapidity of evaporation, and, consequently, to the temperature and hygrometric state of the atmosphere. That the skin of animals, and the cutaneous transpiration, as well as the evaporation from the internal surface of the lungs exert an important influence on the vital processes, and thereby on the state of health, has been admitted by physicians ever since medicine has existed; but no one has hitherto ascertained precisely in what way this happens.

The result of the previous investigations would seem to be, that one of the most important functions of the skin consists in the share which it takes in the motion and subdivision of the fluids of the body. The surface of the body of a number of animals consists of a covering, or skin, permeable to liquids (like the bladder in the experiment), from which, when in contact with the atmosphere, an evaporation of water, according to the hygrometric state and temperature of the air, constantly goes on. If we now keep in mind that every part of the body has to sustain the pressure of the atmosphere, and that gaseous fluids and liquids contained in the body oppose to the pressure a perfectly equal resistance, it is clear that, by the *evaporation from the skin and lungs, these parts lose their moisture, which is again drawn by capillary attraction from the part beneath*—thus causing a steady flow towards the surface. This close connexion, which the previous remarks show to exist between the pressure and hygrometric state of the atmosphere, and the motion of the vital animal juices, at once explains the influence which a residence in dry or moist air, at great elevations, or at the level of the sea, may exert on the health. * * The blistering of the skin, and the sunburnings to which men are exposed at great elevations, arise from the extraordinary dryness of the air, the increased evaporation, and the pressure by which the fluids, filling the vessels, are forced towards the surface.

In a precisely similar manner is the sap forced up the stems of trees, &c. By the evaporation of the water from the surface of their leaves a vacuum arises within them, in consequences of which,

water, and matters soluble in water, are driven inwards (through their roots), and forced upwards.

* * It has been ascertained that this pressure is nearly equal to that with which the blood moves in the great femoral artery of the horse.

CANADIAN METHOD OF HUNTING WILD BEES.

THE Canadians adopt an ingenious plan for discovering the trees that are stored with honey. They collect a number of bees off the flowers in the forest, and confine them in a small box, at the bottom of which is a piece of honeycomb, and on the lid a square of glass large enough to admit the light into every part. When the bees seem satiated with honey, two or three are allowed to escape, and the direction in which they fly is attentively observed until they become lost in the distance. The bee hunter then proceeds towards the spot where they disappeared, and liberating one or two more of the little captives, he also marks their course. This process is repeated, until the other bees, instead of following the same direction as their predecessors, take the direct opposite course, by which the hunter is convinced that he has overshot the object of his pursuit; for it is a well-known fact, that if you take a bee from a flower situated at any given distance *south* of the tree to which the bee belongs, and carry it in the closest confinement to an equal distance on the *north* side of the tree, he will, when liberated, fly in a circle for a moment, and then make his course direct to his sweet home, without deviating in the least to the right hand or to the left. The hunter is now very soon able to detect the tree which contains the honey, by placing on a heated brick a piece of honeycomb, the odor of which, when melting, is so strong and alluring, as to entice the whole colony to come down from their citadel. When the tree is cut down, the quantity of honey found in its excavated trunk seldom fails to compensate the hunter very amply for his perseverance.

LETTERS FROM ABROAD.—No. 4.

Extreme Care Observed in the Treatment of the Wine.—After the wine has been drawn off from the press, and the requisite quantity of brandy added, no physician can more anxiously watch a patient than does the wine farmer his tonels, on which his revenue often entirely depends. He locks his wines carefully up, constantly attending to them himself, with his chief overseer and other assistants, all of whom taste and pass their judgment; nor will he allow a stranger to taste nor see his wines before their good qualities are well developed and known.

Origin of the Port-Wine Trade.—The first introduction of wine into England, from Portugal, is believed to have been from the romantic banks of the Lima, two or three centuries ago. For a long period, the wine was there made in small vats, holding only two or three pipes each, and just sufficient brandy was added to preserve it till it arrived at its destination, where, whilst fresh and unripe, it was consumed, unbottled, at once from the cask. It was subsequently discovered, however, that the vines on the banks of the Douro produced a richer and a far more generous wine than that made on the Lima; and three or four British mercantile houses, engaged in the trade, removed to Oporto, whence they shipped off such wines as they could buy, with little attention to its quality. At last, experience taught them that the flavor of the wine improved by proper management; and from that time, its qualities being justly appreciated in England, its consumption rapidly increased, so that in the year 1749, the quantity exported into that country amounted to 22,738 pipes. At present, many English houses rent vineyards here for a term of years, and have the wine made under their own direct charge. There is also established at Oporto a Company of Inspectors, possessing no monopoly, but vested with certain privileges, with the authority of approving of such wines as they think appropriate for the British markets. In the month of January, this company is permitted to taste the wines and judge of their quality, issuing tickets of approval, or otherwise, as they think proper.

Annual Wine Fair.—About the middle of February, of each year, a fair commences, previous to which, the merchants hasten to the wine country, where they have establishments, accompanied by their head clerks, coopers, &c., and mounted on the backs of mules, with a train of servants on foot. The wine is tasted from a flat silver cup, with an elevation in the centre, which exhibits its color; and as they thus judge of the wine, they note the quality of each sample in their books, which they cautiously compare before the purchase is made. Sometimes the bargain is concluded on the spot, but generally the farmer proceeds for the purpose to the house of the merchant.

Transportation, Storage, and Subsequent Treatment of the Wine.—The purchase being concluded, the wine is now drawn off into pipes, under the supervision of an overseer, and hauled to the river side in carts, or sledges, drawn by oxen, after which, it is embarked in large flat boats, and conveyed down the river to Villa Nova da Gaia, opposite Oporto, where it is stored, above ground, in the vaults, or lodges, in the long, low warehouses belonging to the Oporto merchants. Here the wines are racked off and assorted, according to their respective qualities; and a little more delicate brandy is added, with the greatest care, in order to secure long and perfect keeping.

In about two years, or even less, the finer wines of any superior vintage are considered to be in a fit state for shipment. The older wines are kept in pipes from four to eight years before they are shipped, according to the quality required. Hence the expense of keeping these wines, in store, is very considerable, owing chiefly to the high rent and the number of people employed about them, as well as of the great loss of their volatile portions by evaporation, amounting, in some lodges, to about 3 per cent. per annum. From the stores, the wine is again carted, in pipes, quarter casks, &c., to the river, where, after paying a heavy export duty, it is shipped, and afterwards bottled for use.

Advice in Selecting Port Wine.—In selecting Port wine, the first thing to be considered, is the kind one likes, and the price he wishes to pay; for there are as many sorts of this wine, and as many different tastes, in regard to its qualities, as there are farmers who produce it. By age alone, if properly made, it always ought to be classed.

As a general rule, the shortest time, in order to give it fair play, in which it should be kept in bottle, is two years; four years improve it more, and in six years, it arrives at perfection Wine merchants are often at fault in keeping wine too long in the cask before bottling, in consequence of which, its flavor becomes essentially impaired. The old wines, shipped from Oporto, of six or eight years standing, should be bottled as soon as practicable after their arrival at any port in the north of Europe, or of the United States.

Of the different qualities, first stands the "tawny old Port," just from the cask—"bright as a ruby," but its ruby tint has flown, and it is perfectly "dry" and "soft." If these qualities are not combined, do not confide in it. It must have spirit and a slight aroma, but no vapidness. Then, if the honorable wine merchant assures you that it was shipped to him by one of the first Oporto houses, and that he has had it bottled in his cellar for five or six years, you may rest satisfied that you have a genuine article, and one which is well worth the price you pay for it.

The next class to be sought, is what has been bottled "younger," but afterwards kept as long, or longer, than the "tawny old Port." It should be of a sparkling red color, with a perfect fragrance when the cork is drawn—both "dry" and "soft," with a "fine nutty or fruity flavor," like the essence, if you please, of a ripe, hot-house grape. And, above all, if you wish to drink unadulterated wine, do not buy, except of the most respectable dealers; for it is verily believed that the consumption of Port wine has decreased more from the ignorance, or knavery, of petty and dishonest wine dealers, than from any other cause. Either of the two sorts of wine, described above, may be used by invalids, or kept for summer use; but a stouter wine, with plenty of spirits, and a degree of smoothness, is preferable for winter, or for those who have "hotter mouths." If the wine contains too much saccharine matter, it will sink sooner in water, than will old wine; and if it sinks at once, when poured gently into a glass, do not buy it, as it is not a properly fermented wine.

There are many other descriptions of Port of less value than those named above, yet tolerably good; some rather coarser and rougher; others thinner and less rich, varying much, according to their age; so that it would be difficult to give any advice concerning them.

In regard to the color of Port wine, as stated in a former letter, it proceeds alone from the skin of the grape. Many persons, it would seem, have an idea that the juice of the Douro grape is dark, whereas, in fact, it is perfectly colorless. When, therefore, they insist on having more color in the wine, in reality they ask for more of the substance, which forms the skin. Again, if the skin be of a reddish hue, as is often the case, the wine cannot be black. Neither do dark-skinned grapes make the most delicate wine; indeed a very dark color and delicacy of flavor are seldom known to exist in the same wine. That the grape, when much pressed, till the very stalks are mashed to a pulp, and every particle of coloring matter is extracted, stands to reason; however much they be pressed, there are few kinds of grapes that will impart a black color to wine. Let it be remembered, then, that wine of a very dark tint, when it arrives in the United States, is more apt to lose color than that of a lighter and natural hue.

In former times, the juice of elderberries was frequently added to Port wine, in order to heighten its color, as well as to impart an astringent taste. This practice was at one time carried to such an extent that the Royal Wine Company of Portugal was at the expense and trouble of rooting out all the elder bushes in the wine district, with the object of prohibiting their growth.

To select a pipe, or a case, of wine, is a matter of no small moment; and he who has this task to perform should recollect two things—the state of the weather, and the state of his own stomach. Let him choose a fine, bright day, but not one which is cold, after having passed the evening previous quietly at home, abstaining from wine and other strong drinks; for, otherwise, he will run the risk of making a mistake. If heated, he will like a thin, vapid wine—if he come from a cold air, he will prefer one that is brandied and strong; neither of which will please him, when the weather is mild. Few persons, it is well known, can form a correct opinion of Port wine, by tasting it only once. After dinner, if one tastes a dry, old wine, after having partaken of sweetmeats, or after having drunk a rich luscious wine, the first will appear vapid, and without flavor. In choosing wine from the cask, it is seldom so "soft," so "bright," nor so "spirity," as when taken from the bottle.

In conclusion, decide in your own mind as to what sort of wine you require; go to the honest wine merchant on a fine, balmy day, with a clean palate; remember *not to care about a dark color*, and shut your eyes when you taste. Take a dry wine first, to wash out your mouth; then, the one most recommended. After sipping six samples, begin to distrust your taste. Do not judge of a rich wine after a dry one, nor *vice versâ*, and do not be led to taste all sorts of other wines before you make your choice.

Thus, kind readers, with many apologies, I end my dissertation on grapes and Port wine.

F. R. S.

San João da Pesquiera,
Upper Douro, Sept. 30th, 1847.

THE HONEY BEE, A CARNIVOROUS INSECT.—It is generally supposed that bees feast solely upon the sweets of flowers; but in the environs of Orenburg, in Asiatic Russia, they are believed to suck blood, decayed flesh, &c. Rytchkof, being desirous of ascertaining if bees are really consumers of flesh, plucked a dead fowl and placed it within a hive, where it remained untouched by the bees for three or four days; but no sooner did it begin to decay than they eagerly assailed it, leaving nothing but the bones. They have even been known to make their habitation in the skulls and other cavities of dead animals.

A NATURAL FLY POISON.—The flowers of the oleander (*Nerium oleander*), it is stated, yield a honey that proves fatal to myriads of flies.

DESTRUCTION OF FRUIT TREES BY THE SEVENTEEN-YEAR LOCUST.

By referring to the March number of your journal for 1847, p. 86, you will find an account of my researches at the roots of my pear trees. I there stated my belief that the larvæ of the seventeen-year locust (*Cicada septendecim*), were the principal cause of the failure of fruit in this neighborhood. Since then, I have continued my observavations, and am now convinced that, if not the sole cause, it is one of grave importance, as the decline of not only fruit but forest trees may be attributed to them, particularly the pear, apple, and the oak. The trees in the garden and orchard, that I have not been able to attend to, are either declining rapidly, or are already dead, the roots having been drained of their sap by the locusts, while those from which these pests have been gathered, are, without exception, recovering, some having fruit, and all throwing out healthy shoots and leaves.

My first experiment was tried on two pear trees, believed to be past recovery, and therefore fit subjects for a merciless exposure of their roots. From one tree alone, as before stated, I gathered more than four hundred locusts, besides numbers that were unavoidably destroyed. All the earth being removed within a circumferance of six feet from the body of the tree, and two feet in depth, the excavation was immediately filled with fresh soil and manure; though little hope was entertained for the recovery of the trees. This occurred in March, 1846; and now (July, 1848), the trees are covered with healthy verdure, and the top branches loaded with finer fruit than they have borne for six years. The old, and moss-covered bark is pealing off, and a healthy growth of suckers putting forth from every branch. Though much of the returning vigor of the tree is to be attributed to the manure and fresh soil placed at their roots, their decline was unquestionably produced by the locusts. None of the trees in the garden, nor orchard, that are too young to be infested by the locusts, have suffered in the same way, and all the trees, old and young, have been carefully manured and cultivated, though not to the extent that was necessary while removing the insects.

I send these additional facts, hoping to call the attention of those who are interested in the culture of our valuable forest, as well as fruit trees, to a subject that has heretofore escaped notice, and on the next appearance of the locusts, let each one judge for himself, as he sees the countless swarms emerging from the roots of the valuable timber, on which they have been feeding for seventeen years, whether they are not an evil to be dreaded, and guarded against.

Since writing the above, I have received the Rochester Daily Advertiser, of the 26th of June, containing an interesting article on the seventeen-year locust, which has confirmed me in my wish to make this public, as the fact of the larvæ of the locust feeding on the roots of trees appears so little known. The author ends his very interesting and correct account of the perfect insect, by stating that "after the eggs are hatched, the insect appears in the larva, or grub form, feeds upon the foliage of the trees and shrubs in the vicinity, attains its full size in a few weeks, descends into the earth below the reach of frost, retaining its skin, or shell, remaining in the earth for the period of seventeen years, when it returns to the surface, casts off its skin, and comes out with wings. What they eat, or whether they eat at all, during their subterranean life, is not known." And, in conclusion, he states, that "we are in little danger of being severely scourged by any depredations of the locust."

A mistake of this kind, made by so intelligent a writer, and disseminated through our public journals, demands attention, as recent observers have traced its history, and prove its habits in the larva state to be sadly injurious. Great numbers might be destroyed when the grubs first make their appearance, and the evil may be greatly lessened in our groves and orchards, by a vigorous pruning of the branches on which the eggs are deposited, as the larvæ drop from the branches a few minutes after they are hatched, and shortly after descend into the earth, penetrating, in an incredibly short time, to the roots, where they remain feeding for the next seventeen years, draining the vital principle more and more, as they increase in size, until thousands of our most valuable fruit and forest trees die of exhaustion, without any apparent cause.

M. H. M.

Germantown, Pa., July, 1848.

A GOOSE STORY.

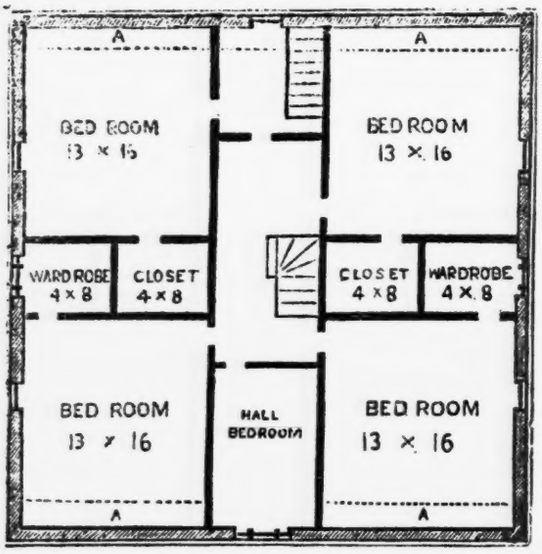
At the flour mills of Tubberakeena, near Clonmel, Ireland, while in the possession of the late Mrs. Newbold, there was a goose, which, by some accident, was left solitary, without mate or offspring, gander or gosling.

Now, it happened, as is common, that the miller's wife had set a number of duck eggs under a hen, which in due course were incubated; and, of course, the ducklings, as soon as they came forth, ran with natural instinct to the water, and the hen was in a sad pucker—her maternity urging her to follow the brood, and her selfishness disposing her to keep on dry land. In the meanwhile, up sailed the goose, and with a noisy gabble, which certainly (being interpreted), meant, leave them to my care, she swam up and down with the ducklings; and when they were tired with their aquatic excursion, she consigned them to the care of the hen. The next morning, down came again the ducklings to the pond, and there was the goose waiting for them, and there stood the hen in her great flustration. On this occasion, we are not at all sure that the goose invited the hen, observing her maternal trouble, but it is a fact, that she being near the shore, the hen jumped on her back, and there sat, the ducklings swimming, and the goose and hen after them, up and down the pond. And this was not a solitary event. Day after day, the hen was seen on board the goose, attending the ducklings up and down, in perfect contentedness and good humor, numbers of people coming to witness the circumstance, which continued until the ducklings, coming to days of discretion, required no longer the joint guardianship of the goose and hen.—*Rev. C. Ottway.*

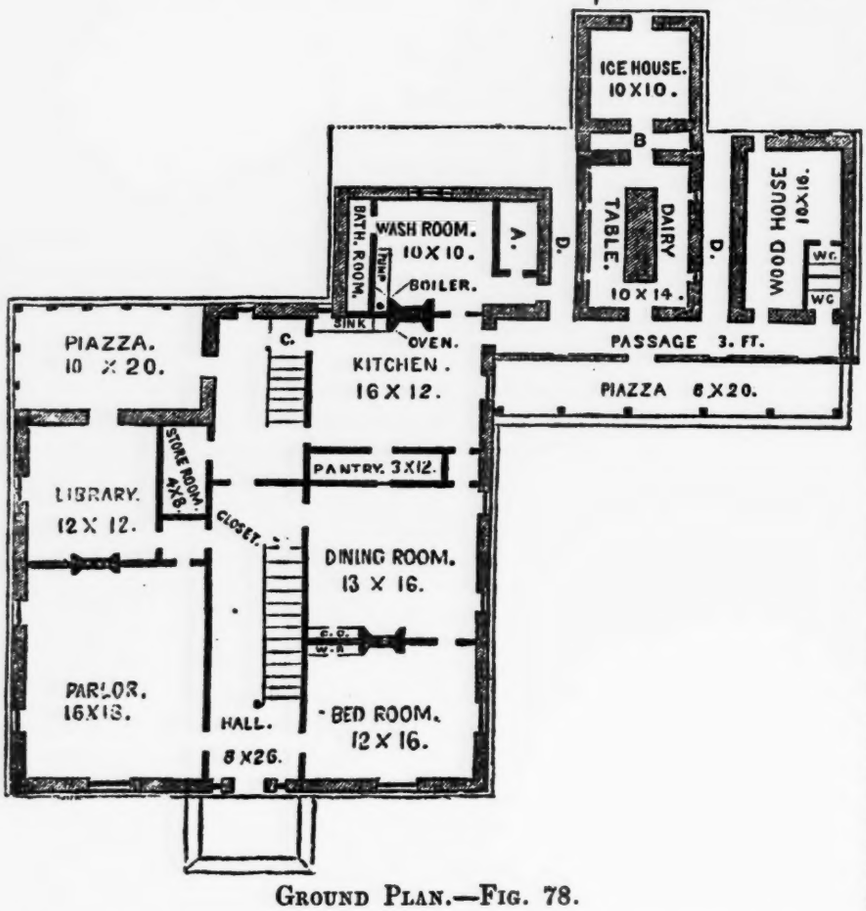
The Best American Bee Flowers.—Buckwheat and white clover—the former produces the best honey, but is less saleable, from its dark color.

PLAN OF A FARM COTTAGE.

THE accompanying plan is designed to front south, with an elevation of thirteen feet from the sills to the roof. It should occupy somewhat elevated ground, sloping a little to the north, and



ATTIC FLOOR.—FIG. 77.



GROUND PLAN.—FIG. 78.

should be raised on an underpinning to suit the ground. To give chambers of the size designated, the apex of the roof should not be less than twenty-two or twenty-three feet above the sills. It is highly proper to leave a space for air, between the finish of the chambers and the roof, which will prevent the rooms from becoming heated in summer.

The site should be selected with a view to the easy construction of drains from the sinks, bathing house, dairy, &c., directly to the piggery, or barnyard.

It is of course expected a good farmer will have a good cellar, and in some situations, the best way of warming a house is by a hot-air furnace in the cellar. The size of the cellar and its particular divisions should, of course, depend on the wants or circumstances of the builder. In some cases, it may be expedient to have it extend under the whole of the main body of the house. It may be observed, however, that it is not advisable to store large quantities of vegetables under dwellings, as the exhalations from them, especially when unsound, are known to be decidedly prejudicial to health. Hence, the barn cellar, and not that of the dwelling house, should be the repository of such vegetables as are wanted for the use of domestic animals.

Directions in regard to warming houses by furnaces, may be found in works relating to the subject, or may be obtained from persons engaged in their construction. There are various modes; but my own experience does not enable me to decide upon their relative advantages.

In the construction of this plan, it has been my object to combine utility and beauty, as far as practicable with the labor-saving principle. In the arrangement of the kitchen and dairy, particularly, special regard has been had to securing the proper requisites for those important departments with the greatest practicable degree of convenience.

In constructing a dairy, it is proper that such an excavation should be made as will leave the floor, which should be made of stone, two or three feet below the surrounding surface. The sides should be of brick, or stone, and plastered; the walls high, and the windows made so as to shut out the light, and admit the air. The advantage of thorough ventilation and pure air is acknowledged by every one, who has ever paid attention to the manufacture of butter though it is a matter generally too little thought of, in the construction of apartments for this purpose. It will be observed, that in the plan herewith submitted, an open space of two and a half feet has been provided for, on both sides of the dairy.

To render the establishment as perfect as possible

the command of a good spring of water, which may be conducted through the dairy room, is necessary; when that cannot be had, an ice house in direct contact (as in the accompanying plan), and a good well or water convenient, form the best substitute.

The expense of such a house, in this vicinity, might be varied from fifteen hundred to three thousand dollars; according to the style of finish, the taste and ability of the owner, &c. The main conveniences may be retained at the lowest estimate, by omitting the ornamental front.

M. W. Howard.

Perspective View of a Farm House.—Fig. 79.

The preceding designs for a dwelling were presented to the New-York State Agricultural Society by Mrs. Sanford Howard, of Albany, and were published in their Transactions for 1847. Although executed with considerable taste, and would give, in some situations, rather a pleasing effect to the landscape, we agree with the S... Committee on Designs of Farm Buildings, ... it is "not best calculated to be thrown before the farmer as a style best adapted to his economical wishes and limited means." For our own views on this subject, see pp. 186, 188, of the present volume.

CONVENTION OF FRUIT GROWERS.

We are authorized to state that it is proposed to hold a Central Convention of Fruit Growers and Pomologists, in the city of New York, at the time of the Fair of the American Institute, to be held at Judson's Hotel, No. 61 Broadway, commencing Tuesday, the 10th of October, at 10 o'clock, A. M. Among the objects to be proposed at this convention are the following :—To compare fruits from various sources and localities, with a view of arriving at correct conclusions as to their merits, and to settle doubtful points respecting them; to assist in determining the synonymes, by which the same fruit is known in different parts of the country; to compare opinions respecting the value of the numerous varieties already in cultivation, and to endeavor to abridge, by general consent, the long catalogue of indifferent or worthless sorts, at the present time propagated by nurserymen and fruit growers; and to elicit and disseminate pomological information, and to maintain a cordial spirit of intercourse among horticulturists. In order to increase as much as possible the interests of the convention, the delegates are requested to bring with them (carefully packed and labelled, so as to present them in good order), specimens of all fruits grown in their vicinity that may be worthy of notice, together with a small branch and leaves of each variety, if possible. In localities where any well-known, old varieties flourish particularly well, specimens are desired, accompanied with memoranda respecting the soil upon which they grew, and their culture.

Societies will please to transmit, at an early day, a list of the delegates they have appointed, to T. B. Wakeman, Esq., Corresponding Secretary of the American Institute, New York.

UNNATURAL AND INJURIOUS OVER-FEEDING OF BREEDING ANIMALS.

At very many of the meetings and gatherings of the president, vice-presidents, and members of council, as well as at the yearly, general, and country meetings of the Royal Agricultural Society, and, in short, at most agricultural societies, you will find this subject discussed, and correct views on it most strongly and urgently recommended, and instructions given to the judges not to take into consideration the fatness of animals in awarding prizes to stock intended for the purpose of breeding.

In the face of these instructions, what is the general result? Why, that year after year, and meeting after meeting, the premiums are still given to a most unnatural, and (to breeding stock), very injurious fatness. Fat is sure and certain to carry away the palm whenever placed in competition against rational and fitly-fed animals of every class and description, and that are in a natural and much safer condition for breeding, both as regards themselves as well as their produce, but that are not made almost immovable—most unwieldly, by their joints and sinews being, as it were, rendered of no effect by useless and injurious fat. Bear in mind that I confine my observations wholly and solely to breeding stock, and if the judges would, in awarding the premiums, take into consideration the aptness and fitness of condition for breeding, combined with shape, make, and quality, and give these their proper and right, and all-important place (even to the discarding of overfed breeding animals), they would be doing greater, truer, and stricter justice to the intentions and objects of the society, and confer a much greater benefit on those engaged in the breeding, not the fattening (for they should be viewed and considered separately), of animals, than by encouraging, as the awards mostly do, the great and injurious evil of feeding breeding stock so over and preposterously fat. A Breeder of Stock.

The views expressed in the above communication, from the London Agricultural Gazette, we think are strictly correct, and are highly worthy of the consideration of the judges, on breeding animals, of the agricultural shows in this country. To bestow premiums for the waste of food in "stuffing a beast to repletion," and wearying it under "a cumbrous load of bloated fatness," whether intended for breeding, or the shambles, is an utter absurdity, as there can be no ostensible object in such a course, except in gratifying the exhibitor with the vanity of knowing that he has the honor of raising the fattest calf, and that the calf has the honor of being fattened by an ambitious man. See remarks on this subject at pp. 117, 118, of the current volume.

EXPERIMENTS AMONG FARMERS.

All those who lend their assistance in filling the columns of your journal are directing their best energies to promote the great experiment now being tried among farmers, whether an increased taste for reading agricultural works (that is, what ignorance denounces as "book farming"), will produce an improved condition in the cultivation of the soil, and as a natural sequence, an improved condition of the minds of the cultivators that will promote and increase the refinement, necessary to promote the happiness of the human family.

For my own part, I am so far satisfied with the result, that I fully believe we are doing good. We are trying a great "experiment in feeding." Feeding the intellect of a much-neglected mass; and we ought to be careful that we do not surfeit it with indigestible food. On this account, I was much taken with Mr. McKinstry's article in the August, 1847, number of the Agriculturist, upon the necessity of experimenters being very careful in making experiments, and still more careful when they publish an account of them.

Nothing but the clearest and most comprehensible result and plain benefit to the man himself, will ever induce one who has all his life long carried a stone in one end of the bag, to balance the bushel of corn in the other, to adopt the improved system of discarding the stone, and dividing the corn into equal parts. Solon.

Crown Point, Ia., July, 1848.

More Facts about Liming Land.—Barren sandy soils often admit of profitable cultivation after lime has been added; and clay soils, in which little or no lime can be detected, are often entirely changed by the addition of lime. So, also, it may usually be laid with profit upon soils formed from decaying granite, while its action is frequently less sensible when applied to soils of decayed trap. This is chiefly because the granite contains little lime naturally, while the trap rocks, for the most part, abound with it.—*Professor Johnston.*

THE COTTON CROP.

THE Ides of July being passed, and the Calends of August approaching, at which time we *great men* of the cotton bags always issue our circulars, stating to the planters what they must make in the way of a cotton crop; or, in plain language, the 1st of August is at hand, when the commission merchants issue their circulars, and pronounce upon the growing crop. I have seen none of their circulars as yet; and, unless, as an exposé of commercial matters, they will not be worth seeing by the planter. They are equally worthless to the merchant and manufacturer; because there is no planter between "heaven and earth," who can do more than *guess* at his crop, and you might as well guess as any other one who is only a mile off. The estimates of the commisson merchants can only approximate to the truth, from a knowledge of prior crops and prior estimates. The reports of planters themselves are of no avail, for the reason that a few weeks of favorable or unfavorable weather may change a prospect full 25 per cent.—taking extremes.

As to my own crop of *cotton*, I cannot make so much as last year, for the reason that I have less cotton planted, and more to divide the yield. As to the crop of this neighborhood—and we are usually larger growers than four fifths of the state—I doubt if the yield can be so large, because last year was more than usually fine, and this year more than usually unfavorable. I never saw so much grass generally; and I know of but one brag crop, unless a prospect of hay should be worth bragging about, and then I might as well brag a little myself.

I make no estimate yet; I believe there is land enough in cultivation, and hands enough employed to make full three million bales. I believe it to be very doubtful, however, whether we make three millions for many years to come, because the cotton region is so extended that the casualties are too great. For instance, about 30 or 40 miles west of me, there was so much rain a month since, that the crop, in general, was lost. Some 20 or 30 miles east of me, there was too much rain; in other parts it was too dry; near me half of the cotton has the rust; below, the worms have begun. At present, the drought following a very rapid growth, threatens a loss of all the July crop of forms by shedding. I doubt whether the whole crop of the United States will reach two and a half millions bales this year.

My own entire crop promises to be the best for many years. The excess of corn will more than counterbalance the deficit in cotton. Last year's crop of pork was short, and I had to buy this year, *owing to my hogs dying by eating peas* [Dr. Philips means cow peas—Ed.] whereas this year, my prospect is good for selling enough to pay this year's purchase. My sheep and cattle are doing better than usual. The dry weather, in April and May, opened out the swamp earlier than for years before. My crop of oats, though quite light, is better than last year, especially as I had corn to waste. I think I may be able to kill about 800 pounds of pork per hand, and have the largest stock of hogs for 1849, I have ever had, and feeding as I do, warrants any one in such a calculation. I feed now full a peck of corn every day per hand, with a fine pasture of one to one and a half acres per head of hogs, sheep, horses, and *milk* cows. Quere—If *milk* is correct when applied to the liquid, is it incorrect when applied to the animal that yields it? Why therefore do some use *milk* for the one, yet stickle in using any other than *milch* as applied to kine? I only throw this out by way of a chance. M. W. PHILIPS.

Edwards, Miss., July 19th, 1848.

BUTTER FOR THE NAVY.

I RECEIVED, a day a two since, the following letter written by Mr. J. J. Hawley, of Binghampton, which I endeavored to obtain previous to the publication of the Transactions of the New York State Agricultural Society for 1847. The facts are important, and if anything were wanting to make the proof complete, as to the capability of a great portion of our state for supplying butter, that will stand the test of tropical climates, the observations communicated by Mr. Hawley are abundant.

B. P. J.

Agricultural Rooms,
Albany, Aug. 2d, 1848.

"The idea that no butter made out of Orange county, will 'resist the action of tropical climates and preserve its qualities for years,' is an utter absurdity. I think that not one third of the butter sold in market, as 'Orange county,' is made in that locality. That county has, during ten years past, sent out hundreds of emigrants to the counties of Sullivan, Delaware, Chenango, Broome, Tioga, Tompkins, and Chemung, and perhaps others, in the state of New York, who have continued the manufacture of butter for market, and who, at the end of each season, have been in the habit of transporting their butter in wagons across the country to the different points of shipment, in Orange county, and there shipping it as 'Orange county.' Many of these persons had, for years before emigrating, regular purchasers in New York for their butter, who, it was understood, were to take their product each year when made, and pay the highest market price for it. These relations were, in many instances, continued for many years previous to their emigrating from Orange county, and many now continue them without the least objection being made to the quality of the butter.

"The term, 'Orange county,' seems to be misunderstood. It does not mean (as I understand it), the locality where made, but a peculiar method of manufacture. The neatness and cleanliness of everything about the dairies, the churning of the *milk*, instead of the cream, and the attention to the quality and quantity of salt used, are their principal peculiarities. The churning of the milk, I deem essential to butter intended for long voyages. It gives it a peculiar firmness and fineness of texture and wax-like appearance when fractured, which, butter made by churning the cream, seldom or never has. These peculiarities can generally be detected by the eye. There is also a cream-like flavor to milk-churned butter, which I have never found in butter manufactured in a different manner.

"I believe the highest price paid for dairies in New York, for several years past, has been paid for several dairies from Chemung county. Being at the table of a well-known gourmand, in New York, in the spring of 1847, I remarked the very fine quality of the butter; he replied that such butter could not be made out of Orange county. The conversation continued till, finally, the original firkin was brought up, when I found it was branded *John Holbert* (premium), (Mr. Holbert resides in Chemung county, and took the first premium at the State Fair at Saratoga, for the best butter made in June). This gentleman told me, he had his supply of butter of this dairy for several years, at an extra price of 33 cents per pound, of a particular grocer, who alone sold it.

"The opinion of the gentleman, who has the charge of the butter department of the United States Navy, 'that no butter, made out of Orange county, will resist the action of tropical climates,' I know to be erroneous. A dairy, made in this county (Broome), has been sent abroad much of the time for ten years past. In 1839, it was sold in St. Croix, to the government, for 75 cents per pound. In 1840, it was sold in New Bedford, and went a whaling voyage. I saw some of it after the expiration of nearly four years from its manufacture, *as sweet, and in as good condition*, as when made. The same dairy has since been sold in New Orleans, in Natchez, and Mobile, and there has never been any complaint as to its quality. I shipped some butter that was the product of this county, to Canton, in 1846, which, under very disadvantageous circumstances, opened as fresh as when made, and proved so good, that the shippers have each year since applied to me for butter, for cabin stores for their ships. I took up the original firkins, and procured a quantity of small white oak kegs, which would contain from 15 to 25 pounds, each, and repacked the butter, selecting the best from a large quantity. These kegs, when filled, were put in very large hogsheads, and the space filled with rock salt, and placed in the hold of the vessel. This butter was sold about eighteen months after its manufacture in as good condition as when made. The small kegs were not used in reference to the preservation of the butter, but merely for convenience of retailing at Canton.

"The exportation of butter for the supply of the different cities, that are along the southern coast of Asia, is probably destined to be a very considerable business. The entire supply for the immense cities in the possession of the British East-India Company, being derived from Europe (mostly from Ireland, but some little from Holland), is usually purchased at home at a price which would fully pay an American shipper at its destination.

"The relative proportion of our county, that is adapted to the production of the finer qualities of butter, is probably as small as any other article of general necessity; but much of the southern tier of counties and also of the central and northern portions of the state of New York, will, when well cultivated, produce the variety of grasses necessary to give butter the peculiar flavor and aroma of Orange county, when properly manufactured.

"The emigrants from Orange county, before alluded to, all agree in opinion, that as good butter can be made in their new localities, as in Orange county. Minisink is cited, in the circular, as being the locality producing the best butter in Orange county. A Minisink dairy woman, in this vicinity, who had the reputation for many years of being the best in that town, made her first dairy here, of about 60 firkins, last season, and says it was the best she ever made. All the Orange county emigrants agree in opinion (and many of them are persons of much experience and close observation in their business), that in favorable situations, they can produce as much butter, and of as good quality, as in Orange county."

ROUGH NOTES BY THE WAY.—No. 1.

On a recent tour through New Jersey and a portion of Delaware and Pennsylvania, I met with a few facts and incidents, which I thought might be interesting to your readers, and have a tendency to elicit inquiries that might lead to results beneficial to other parts of the country, which, for want of information, lie in a dormant and unproductive state. I intended to extend my journey to the extreme end of New Jersey, to Cape May; but finding the weather very warm, and that I should have to travel through a very sandy, and, in some respects, an uninteresting country, although I have been told that some part of it is highly cultivated, I concluded to defer my visit to that region till some future period.

I shall commence with Salem, in New Jersey, situated on Salem Creek, 3½ miles from Delaware Bay, and 37 miles south-westerly from Philadelphia. Through this stream, steamboats and other vessels pass from the waters of the Delaware up to the town, where I spent a short time with Col. Robert G. Johnson, from whom I obtained the following statistics of Salem county for the year preceding June, 1846, which he collected with much industry, and at considerable expense, and communicated the same to the New-Jersey Historical Society, and which I believe were published in their Proceedings, in 1847:—

EXPORTS OF SALEM COUNTY, N. J.

"I send to you, for the information of the Historical Society of New Jersey, the *Statistics* of the estimated *annual exportation* of the surplus articles produced by the labor and care of the people of the county of Salem.

I will here remark that the county of Salem contains about 300 square miles, and the population, by the last census, was ascertained to be 16,024.

Grain, Feed, &c.

Wheat, - -	68,919 bush.	at 90 cents,	$62,027.10
Corn, - - -	386,254 "	50 "	193,127.00
Oats, - - -	174,574 "	31 "	54,117.94
Buckwheat, -	6,000 "	60 "	3,060.00
Rye, - - -	2,322 "	60 "	1,392.00
Hay, straw, husks, broom corn, - - -			28,400.00
			$342,124.04

Meat from Live Stock.

Fat cattle, 880 head, average weight per head, 575 lbs. at $5 per hundred, - -	$25,300
Pork in the hog, 600,000 lbs. at $5, -	30,000
Calves, 4,450 head, at $4.50 per head, -	20,025
Sheep, 4,000 head, at $2, - - -	8,000
	$235,38

Grass Seeds.

Clover, - - -	500 bushels, at $5.00 -	$2,500
Timothy, - -	600 " 2.50 -	1,500
Herd's grass (red top), 30,000 bush., at 45 cts.		13,500
		$17,500

Fruits.

Apples, plums, peaches, 50,000 bushels, taken from Salem wharves, - - - $17,500

Truck,

In which the people estimate garden and field vegetables; also they have included in their sales fruits of different kinds. This was from the principal truck growers from the townships adjoining the river, - - $50,475

Forest.

Ship plank, - -	450,000 feet, at $20 -	$90,000
Sawed scantling, -	315,000 " 15 -	36,750
Cord wood, - - -	12,100 cords, at 3½ -	42,350
Staves, - - - -	35,000 " 20 -	700
Hoop poles, - -	290,000 " 35 -	7,250
Bark (ground), - -	260 tons " 22 -	5,720
Market baskets, -	16,000 " 32 -	4,960
		$187,730

Ships Built.

Stephen Baldwin,	650 tons.
Shenango, - -	600 "
Burlington, - -	600 "
Watagee, - -	450 "

Barques.

Sarah Hand, - -	350 tons.
Pons (a slaver), -	250 "
2,900 tons, at $35 per ton	$101,500

Steamers.

John McKeim, -	300 tons.
Erickson, -	100 "
Empress, - -	140 "
Cumberland, -	100 "
640 tons, at $35 per ton,	$22,400

Schooners.

Monmouth, -	140 tons.
Emma Louisa, -	120 "
Forrest, -	100 "
Barge, - -	140 "
Sloop Ann, -	60 "
Do. - -	30 "
2 at Pennsgrove,	200 "
790 tons, at $30 per ton,	$23,700
7 Canal boats, -	700 tons, at $15 per ton, $10,500
	$158,100

These vessels were built within the last six years (as I have understood), and as it takes much time in preparing the materials, the labor of building them must necessarily render a length of time unavoidable, so as to run into different years. The whole amount of their market value as above, being divided by 6, the number of years, makes the annual surplus - - - $26,350

There are now on the stocks, building, 4 schooners, 2 sloops, 5 large canal boats (largest size), and 1 line boat of 60 tons.

Furs and Wool.

Furs—principally sent to New York, -	$7,500
Wool - - - - - - - -	5,500
	$13,000

Leather, Soap, Candles, &c.

Leather, - - - - - -	$13,000
Soap and candles, - - - - -	4,460
	$17,460
Castings, - - - - - -	5,000
Scrap iron, - - - - - - -	1,000
Feathers and rags, - - - - - -	1,000
Cider, vinegar, and bricks - - - -	640
	$7,640
Carriages, - - - - - -	3,000
Grain-threshing machines, - - -	923
Oil of sassafras, - - - - -	1,000
Sumac, 50 tons, at $35 per ton, - -	1,750
	$6,673
Total exports - - - - -	$769,777

With considerable labor and expense I have obtained the foregoing. I regret that I could not get the truck and fruit growers to discriminate the produce of the different articles raised by them, but I am inclined to think that the estimates are fair and reasonable. I regret that I could not in any way ascertain the value of the different kinds of poultry exported. From what I have seen on board the steamboats from our town, and have heard from the two upper townships, which send a great proportion by wagons to Camden, I am inclined to believe that we might safely set down our exportation at $20,000. ROBT. G. JOHNSON.

Salem, June 20th, 1846.

I would remark that most of these products were obtained by the actual labor of the inhabitants of the county, without the aid of steam, or water power, with the exception, perhaps, of one or two sawmills. Nor is all the produce of the county enumerated in the above tables, as I have found a case, in which no mention was made of a large number of fruit trees that sold for a considerable amount, by Samuel Reeve, a worthy member of the society of Friends. On asking him why he was not represented in the statistics, referred to above, he replied, that he did not wish to make too much show of his business. His nursery, though large in extent, is not so much so, in its variety of trees, having only 47 sorts of apples, 8 of plums, 5 of pears, 8 of peaches, 3 of apricots, and 5 of cherries. I remarked that his assortment was not large. "I know it," said he, "but when I sell a tree, I intend it shall bear the kind of fruit I sell it for." He made no allusion to other nurserymen; but, from some experience of my own, I am led to believe that trees purchased have sometimes been taken up promiscously from the nursery, and the labels tied to the bundles, corresponding with the order; for, after waiting patiently several years for the fruit to grow, it turned out to be anything and everything but the varieties they were sold for.

This, to a man who has but one life to live, is exceedingly discouraging and vexatious.

The apple trees, which are only three years from the seed, and four years from the bud (seven years in all), are now mostly loaded with beautiful fair fruit. Friend R. says that no one ever need lose a tree, if properly removed. As he has promised to write an article for the Agriculturist, I will mention only one of his methods, which is this: Some years ago, he discovered, that after leaving some trees, through the carelessness of his men, by exposure to the sun several days, they not only wilted, but had become partially dry. He then put their roots into a pool of water near by, went from home, and thought no more of them for some time, when, on his return, he found that the buds had swollen, and the leaves had begun to put out. These trees he planted out, and none, he said, ever did better. He showed me a large number of trees which he transplanted, budded, and grafted, last spring, and scarcely one died in the whole lot.

There is also another source of profit, in this county, which is not enumerated in the proceedings referred to above. Friend Reeve overflows a meadow every winter, from which he obtains a large amount of ice, and sells, not only to the inhabitants of Salem, but sends it, by steamboats, to Baltimore and elsewhere. He lives four miles from the town; but letters will reach him if addressed to Salem, Salem county, N. J. Should this notice meet his eye, I hope his modesty will not be offended, for I might in justice have added much more. I deem thus much due for the kind attention bestowed on me by his lady as well as by himself.

Along the winding and serpentine banks of Salem Creek, there are large tracts of meadow, which have been reclaimed from the tide, by dyking and ditching, that produce excellent crops of grass; but as I expect a particular account of the manner in which these lands have been drained by Colonel Johnson, I forbear to say anything further, than that they are worth $100 per acre, nothwithstanding their liability to be inundated by the breaking of the dykes. Two large tracts are now being repaired, from this cause, one at an expense of $16, and the other at $21 per acre. SAMUEL ALLEN.

Salem, N. J., July, 17th, 1848.

COOKED FOOD FOR FATTENING CATTLE.—Boiled turnips, or steamed potatoes, were found, by some experiments made by Mr. Thomas Harkness, of Dumfries, in Scotland, not to fatten cattle so well as those roots given raw. Even the advantage derived from oil cake did not compensate for the expense of cooking those roots. Linseed, however, when crushed and boiled to jelly, and mixed warm with boiled turnips and chopped straw, has recently been found to fatten cattle, and other stock, profitably and very fast.

OIL AND HONEY PRODUCTIVE OF HEALTH AND LONG LIFE.—An old Roman, in his hundredth year, being asked by the Emperor Augustus, how he contrived to attain so great an age, replied, "By nourishing my inside with honey and my outside with oil."

RURAL PASTIMES BY SOCIAL LABOR.—No. 4.

Corn-Husking Frolic.—In every state in the Union where Indian corn is grown, there is no rural pastime that is looked forward to with more certainty of its regular occurrence, or is enjoyed with a keener relish, than a true "corn-husking frolic." In the northern and eastern states, and, in fact, wherever free labor is universal, the farmers eagerly join in the sport; or, when among the more opulent, they decline the amusement for themselves, there are none, I believe, who do not encourage it among their working men, with liberty to invite their friends to help husk the corn, and partake of the good cheer that always follows.

In the newly-settled districts, where "working bees" form part of the system of rural economy, these social labors are necessary, owing to the difficulty of obtaining hired help. These, the members of each little community agree "to take around;" that is, they will work for, and with, each other, till the hay is got in, the harvesting over, and the corn housed, or what-else-soever must be finished speedily, requiring many hands to work together. In these cases, corn husking assumes a different form from that of a simple country frolic; though the main features are the same, the character is essentially changed; for a community of interest, as well as brotherly feeling, actuates them, and while they work with a right good will to-day, they expect the same kind turn will be done for them on the morrow. The women, too, often make part of these companies (in some districts, always), which gives additional interest, while it softens the rougher features of the scene; for what man will give way to, or permit in others, warm, or improper conversation and manners, in the presence of his wife or sisters? Or who does not conduct himself with more gentleness "when cheered by a smile from the girl of his heart?" At least, so it is in this happy country, where the respect universally paid to the female sex, is often cited as a national characteristic, which I trust will last as long as our national prosperity.

The time for husking the corn necessarily varies in different places, being earlier in the south, and later as we advance to the north; and it is generally delayed, or a little hurried, to take advantage of a full moon in our delicious autumnal weather. When the corn is brought in, the wagon loads are hauled to some convenient spot near the barn, and the corn deposited in two long heaps. If the weather is unpleasant, and the crop not too large, it is put on the threshing floor in the barn. This arrangement accommodates the workers by making one large receiving place between the heaps, equally convenient to all, as the company seat themselves on the outer sides of the heaps, all facing the space in the middle, into which the ears of corn are tossed when freed from the husk, which, at the same moment, are adroitly thrown behind. The operation is very simple, being nothing more than pulling off the covering, by holding the ear of corn firmly in one hand, stripping it down with the other, and snapping it off with the end of the stalk, close to the cob. A little practice gives great dexterity, and one of the best-relished parts of the amusement is to watch the awkward motions of beginners, who often exert as much strength as need be used to fell

a tree; and often inflict painful, though not very serious wounds on their fingers, with the wiry edge of the husk, that cuts like a fine saw.

There is usually a good deal of ceremony, and a little manœuvring, in placing themselves, in order that those most agreeable to each other may sit together; though it sometimes happens that a pretty coquette would take her place on one side of the heap, when her despairing swain was on the other; but, in all such cases, by some strange accident, it *happened* that she was *exactly* opposite to him, and her father and brother occupied the seats next above and below her. It *happened*, too, that some staid matron, or spindle-shaped old maid, was his neighbor—but, of course, it was all chance! Nobody could suspect *her* of having a hand in the matter, when she looked so unconcerned and innocent.

Then the omens are to be attended to, and "wo worth the wight" who gets a smutty, or barren ear in his hand! He must do whatever the company choose to require of him. If he can sing, they are sure to forget it, and insist on having a tale; but if he has a voice like a crow, or a bull frog, nothing but a song will satisfy them, and sing he must! A blood-red ear fortells the arrival of a favored lover, but *of course* none such is expected! A crooked ear prophesies a thief in the corn crib; while one on which there are several kinds intermixed, is an undisputed omen of a speedy wedding. There are sweet voices, too, among the women, and many a cheerful song finds an answering melody in the hearers' hearts; and the joyous, merry laugh, that makes the welkin ring.

Near our large cities, and among the opulent farmers, this good old custom is fast fading away, and in a few years, in the Atlantic states, at least, it will disappear entirely; for, with the wealth acquired by the patient industry of our forefathers, habits of greater refinement are induced; and the increasing population makes the employment of the poor a virtue in the rich. Therefore, the necessity of social labor, and the simplicity of manners that ought to characterize life in the country, cease to exist; and as they depart, they carry in their train, and leave only the pleasant memories of these, the sports of their youth to the old; and to after times, nothing but some record, slight perhaps as this, of their having been among the customs of the hardy pioneers in the rapid march of improvement in our glorious country.

In the southern states, these merry-makings are confined exclusively to the colored population. When the corn is ready to be brought in, the news spreads like wild fire that on such a night there will be a "husking frolic," at Mr. ——'s. At the appointed time, the horn is blown, and the negroes come trooping in, often from plantations five miles' distant. The corn is thrown down near the barn, in one long heap, and the negroes stand round it and work. One is always invited to sing for the evening, if a negro sits down he inevitably goes to sleep; and without the songs they would stand idly to talk. They keep time with the tune, working quickly to a brisk, and slowly to a sad, one; and roar out the chorus, "Round the corn, Sally," or "Clear the way when Sambo come," to impromptu songs with which they have no sort of connexion; while the singer, like Timotheus of old, is "placed on high," on the top of the heap, beating time to his own melody by knocking his elbows on his sides, clapping his hands, and making a noise in any other way his fancy may suggest.

When the work is done, they adjourn to the supper, which is spread on boards supported by barrels, under a shed, or in the open air, near the kitchen, or at the quarters, as may be most convenient; and however many there are present, there is enough for all to feast upon; and well dressed, too; for as a jolly fat cook once told me, in answer to a remark about the great quantity prepared, "Bress your dear heart, Ma'am, it's ollous so; why massa have a best huskin' frolic supper all over de country! Neber stingy 'bout dat;" and certainly the profusion did credit to his liberality. A sheep had been killed, and the whole dressed in various ways, roasted, boiled, and a huge pot of soup; bacon and cabbage, potatoes, apples, great loaves of hot bread, and baskets of "light cake" and nice sweet buns.

These frolics always end with a dance, kept up till midnight, and not seldom till morning, not much to the advantage of their master's work the next day.

E. S.

Eutawah, July, 1848.

SPECKLED DORKINGS.

THE statement that these birds, when thorough bred, are less hardy and prolific than when an admixture of blood is admitted, is no mistake; and was not published without care having been taken to ascertain that it was confirmed by the experience of others, who have kept the pure speckled Dorkings on a large scale, both for private consumption and for the supply of the market, and who give, as their result, that the cross is more profitable. Of course, the circumstance of their pining away and dying just when attaining maturity, must be the exception, instead of the rule; otherwise, the breed would have long since been extinct. I have merely said that they are apt to do so. Their constitutional weakness developed itself, with me, in this particular form, which will vary according to circumstances and situations. Others complain that they are soon worn out, and prematurely overtaken by old age. Indeed, I have never known a pure Dorking hen to be good for much, either in the way of laying or sitting, after her second season. All this shows some inherent defect. Good judges have thought that I have written only too favorably of the speckled Dorkings; but I agree with "Anon," in having a liking for them, and am glad to hear he has managed them so ably and successfully. The precautionary and remedial measure he has adopted, of introducing a fresh and well-selected cock bird or two, into the walk every second or third year, at furthest, is the very best that can be adopted; but it confirms, instead of refuting, my expressed suspicion, that the cocks of this race are deficient in vigor. For those who are indifferent about seeing the full complement of five toes, provided they can retain the other valuable points of the Dorkings, there is a fine variety, called by the principal London dealers, the "Surrey fowl," of even larger dimensions and more vigorous appearance, a trial of which I should recommend strongly.—*Correspondent in London Agricultural Gazette.*

Ladies' Department.

CAUTION IN THE CHOICE OF CULINARY UTENSILS.—No 3.

My next object is to examine the vessels of pottery ware, and consider what kinds of these may be used with impunity, in the preparation of pickles and jams. Vessels of this description are generally glazed, or covered on the inside, and sometimes on both sides, by two distinct methods; in the one case, with oxide of lead (litharge), or some preparation of lead; and in the other, with common salt. It hardly need be said, that, in domestic economy, the latter of these should alone be employed.

The lead glazing can readily be detected, as it is characterized by a very smooth shining surface, precisely as if the vessel with which it is covered had been well varnished. The salt glaze, on the contrary, has but little lustre, and all the roughness of the clay beneath it can perfectly be seen.

Pickles, jams, and all other substances having any acid re-action, or any tendency to such action, ought never to be placed in contact with a lead glaze; for so surely as they are, so surely will they become contaminated (pickles especially), with soluble salts of lead, from which the well-known effects of poisoning by lead will ensue.

The ordinary vessels known by the name of "baking dishes," should never be employed for the purposes they are designed; for their glaze contains a very large proportion of oxide of lead, upon which all fatty substances have a decided solvent action, and consequently is attended with injurious effects. Fruit pies, tarts, &c., ought not to be baked in such dishes, for the acids the fruits naturally contain have a very energetic action on such glazes, especially when they are exposed to them, at the boiling temperature, for a considerable time.

Hence, all such vessels should be discarded from household economy, more especially at the present time, when salt-glazed vessels are cheaply and abundantly obtained. It is true, they are a little more expensive; but what person, who thought not only of the preservation of his own health, but that of his family, would hesitate in expending only a few half dimes more in the purchase of wholesome utensils for domestic use? And it must be considered that, although a single dose of lead, or copper, in the small quantities it is taken off from vessels used in cooking, is not by itself mortal, yet the daily continuance of such a system of poisoning, would tend ultimately to the most serious results. C.

How to Make Mushroom Catchup.—As soon as the mushrooms are brought in, free them from dirt, and cut off the roots; break them up, and put them in thin layers into a stone pot, sprinkling each layer freely, but not heavily, with fine salt. Let them lay twenty-four hours; then mash them well with the hands, or a wooden spoon; wrap them in a coarse cloth, and press the liquor well out. After this, put them into a preserve kettle over a slow fire; boil gently, and skim clean, as long as any scum appears. Have, in readiness, a stone pot and the following spices, about one quarter of an ounce of each, to every quart of the liquid:—Race ginger, cut in thin slices; cloves, mace, nutmegs, and whole black pepper, broken coarsely in a mortar; pour the boiling liquor on these, stir well, and cover it closely until quite cold. Then bottle up, putting into each bottle a clove of garlic, and divide the spices equally among them.

The catchup may be used in three months, but is better with age; when it will form a delicate condiment either for fish or flesh. E. S.

HOW TO MEND CROCKERY WARE.

Take care that the fractured edges of the vessel are not snipped, nor suffered to contract dirt; for if a dirty dish, or cup, be broken, it is almost, but not quite, a hopeless case; wash it gently and thoroughly with soap and water; rinse with soft water, and let it dry without wiping. The pieces should then be fitted together, as soon as possible, and kept in their places by winding firmly over the bowl, or dish, a strong thread, or a piece of twine; put the broken article into a boiler, an inch or two larger each way, and fill them both with sweet, cold skimmed milk; set the boiler over the fire, and boil for ten or fifteen minutes; take it off, and let it stand till quite cold, when the string, or twine, may be cut, and the article washed in warm water.

If the above directions have been carefully attended to, the vessel will be found firmly and permanently united, so that it cannot again be separated at the same place, which looks only like a crack. This is also an excellent method of preventing *cracks* from becoming *fractures*, provided the same process of closing by winding the thread be observed.

India, French, and I may add, our Philadelphia porcelain, are too close-grained and hard, to be mended in this way. E. S.

Eutawah, August, 1848.

"Train up a Child in the Way he should Go."—"That's right—slap your mother's face—naughty ma!" "Pull John's hair—so you may. See there he has a handful!" "Pull pussy's tail—how she mews—Pshaw! it don't hurt her!" "He's sharp to look out for himself—how cunning he is in getting the best one—trust him to take care of number one."

"He's a sly little rogue. Was not that a real trick? Willy will know how to get out of a scrape." "What a story that child has made up—she'll make a first-rate romance writer."

Look at children reared under such tuition as this, after they had ceased to be "funny, because they are so little."

Lay it down as a rule, never to smile, nor in any way show approval or merriment, at any trait in a child which you should not wish should "grow with his growth, and strengthen with his strength." —*Miss E. C. Allen.*

A Flowery Marriage.—Married at Evergreen, parish of Rapides, by the Rev. J. P. Bellier, Mr. Charles H. Flower, of West Feliciana, to Miss Clara H., daughter of the late Gen. H. S. Sprigg, of the former place.

We have never seen so many happy coincidences as the above notice contains. A *Flower*, joined to a *Sprigg*, of *Evergreen*, must certainly promise a delightful future to the happy combination whose path, we hope, may be strewed with *Flowers*, and shaded only by *Spriggs*, of *Evergreen*.—*N. O. Delta.*

Boys' Department.

FANCY RABBITS.

I HAVE, as you desired, made drawings on the block you sent me of two "fancy rabbits," one with a true, the other with an imperfect "lop," or carriage of the ears; though, in all else, they are nearly correct specimens of what a fancy rabbit should be; and in further compliance with your wishes, and to save the repetition of answering, by the pen, the various inquiries addressed to me, I will give your juvenile readers what information I have, relative to the rearing, breeding, and general management of these little animals, together with such conventional points as are insisted upon, by the several London and other rabbit clubs, as necessary to constitute excellence, and upon which their decisions, in awarding premiums, are made.

While in London, I visited several of the best rabbitries there, and also had an opportunity of being present at the semi-annual meeting of the

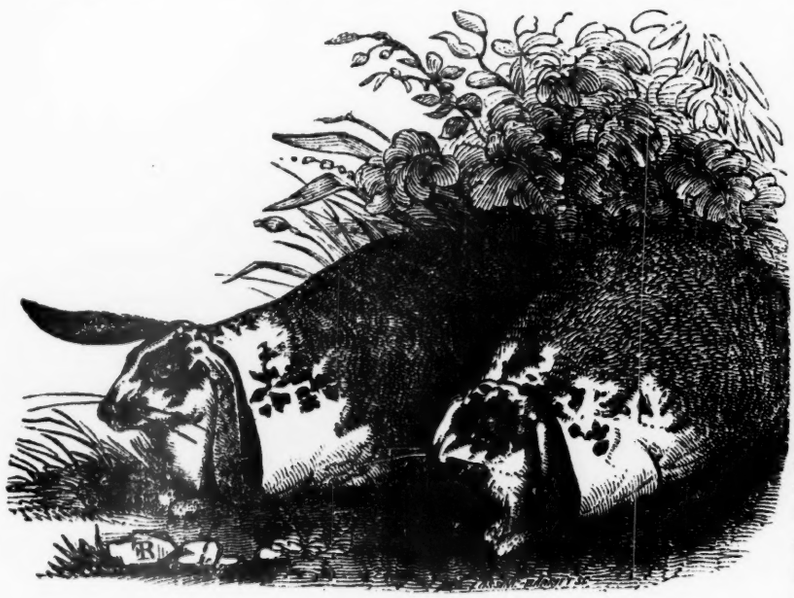


FIG. 80

"Metropolitan Fancy Rabbit Club," held in Trafalgar square, for the exhibition of the prize rabbits, to which the society's premiums had been awarded. I thought it a good occasion to see the best of their kind, and also to learn the more nice and difficult points of their breeding. At the appointed hour, in the evening, I drove to the place of exhibition, and was shown into a spacious, well-lighted room, filled with gentlemen of the fancy, who were standing in groups and conversing on their favorite amusement. At one end of this apartment were a number of small baskets containing rabbits, and down the middle, extending its whole length, stood a table, over which was stretched a green cloth. Hardly had I time to look around and see thus much, when the president, James Handy, Esq., entered, and took his place at the head of the table, and the members and visitors immediately seated themselves on either side. The meeting was called to order, and the president, in a short address, explained the object of the society to be improvement elicited by friendly rivalry and social intercourse, their practice making good their motto, *Quod tibi vis fieri fac alteri.* He congratulated those around him on the increasing interest in the subject, manifested by the continued accession of members to their society, and the visible improvement made in the animal itself. Indeed, so close had been the competition on the present occasion, that the judges had been nearly five hours in making their awards, and during the time, they had received a visit from the president of the Geological Society, who had expressed himself highly delighted with the beauty and perfection of the specimens before him.

The president further observed, that, before he proceeded to name the successful competitors, and exhibit their animals, he would briefly remark, for the information of visitors, who might not be familiar with the subject, that the leading properties of a good fancy rabbit were, length, width, quality, and carriage of the ears, beauty of the eye, excellence in form, richness and disposition of colors, with the greatest weight that could be attained by animals whose age did not exceed six months. We were, however, given to understand that weights stood lowest in the scale of excellencies, being considered rather a higgler's than an amateur's property.

The rabbits were now produced from their respective baskets, and put on the table, one at a time; and more beautiful animals of the sort I had never before seen. The president named the owner, the age of the animal, its length of ear, and other remarkable qualities, with the award made to it by the committee. Comments were now freely made, questions asked and answered, and a general conversation ensued as the rabbit moved up and down the whole length of the table, stopping every few steps to reconnoiter its novel position, thus affording every one the best possible chance of examination; after which, it was removed, and another took its place, and so on till all the prize animals had been exhibited, till some dozen or fifteen had passed in review before us, when I took my leave, promising to call on several of the members to whom I was introduced, and see their breeding stock. The toasts, songs, and healths, which followed, were duly recorded by the newspaper reporters, whom I left at the table, pen in hand. A handsome gold snuff box was presented to the president by the society, in acknowledgment of his services, and the valuable aid he had rendered them for so many years.

After seeing numerous collections, kept in all the various styles, from the handsome range of mahogany hutches to the second-hand packing case, or tea chest, I made my selections from the healthiest and most vigorous stocks I could find, having but little regard to *length* of ear, compared with the other properties; giving up this third favorite point, I made my purchases at much lower prices than I could otherwise have done, paying from ten to forty shillings sterling a piece for the young

rabbits I imported; whereas five guineas is not an uncommon price amongst the fancy, and 30 guineas have been paid for some remarkable animals by the more affluent breeders.

I made four several shipments, with various success, once losing the whole, at others only a part, and one lot of four all lived to cross the Atlantic. On my return, I fitted up a small apartment, adjoining my stable, with a regular stack of fifteen hutches, eight of them having small compartments, partitioned off as nests for breeding does, while the centre four, intended for bucks, have no such division. Under the whole, is a range of three hutches for young rabbits, when weaned. The breeding hutches are three feet long, two feet wide, and sixteen inches high. One foot is partitioned off as a nest box, or bed room, with a close door; a wired door forms the rest of the front. The floor should slant towards the back, above 1½ inches, with an opening of an inch the whole length, to allow the dirt to fall away. The hutches for the bucks are made in the same manner, with the exception of nest boxes, and are only two feet square. I feed them out of small tin cups, secured by a tongue riveted on the bottom of the cup, which slips into a strip of tin, called a "keep," nailed to the bottom of the hutch, and thus confines it to its place.

It is not at all necessary, however, to go to such expense, for I have seen as good a rabbit bred in an old dry-goods box, or a tea chest, in the corner of an out house, or in a small back yard, as I have in the handsomest rabbitries.

These rabbits are hardy and prolific, and are very delicate eating. My mode of feeding is not so economical as it might be, having no flour mills near me; so I confine myself to oats and roots in the winter, oats and clover, or any other greens, such as dock leaves, plantain, grass, carrot tops, beet tops, cabbage leaves, &c., &c., in the summer, —nothing green seems to come amiss to them. These substances, with a handful of hay, daily, is all I give them. To a full-grown rabbit, I feed one gill of oats, night and morning, together with a piece of ruta baga of about four ounces' weight, at each feeding; and at noon, a handful of sweet clover hay, the whole expense of which is about three cents per week. I allow my does to breed about four times a year, and to bring up from four to six young ones at a time, though the less the number, the larger and better the rabbits. When a doe is suckling, she will require three gills of oats per day, and as much green food as she will eat. Many breeders feed but one gill of oats per day, and substitute shorts, grains, or pea chaff, for the second meal of oats.

The properties of a good fancy rabbit, are these: *long*, broad ears, of a soft and delicate texture, hanging perpendicularly down by the side of the cheeks; a full, clear, bright eye, and a large dewlap under the chin. The color must be in a *mass* over the *entire* back, and coursing well down on the haunch, breaking into spots on the shoulder, called the "chain;" while that on the back is termed the "saddle." The head should be full of color, extending over the ears, running round the eyes, on the cheeks, and over the nose; on the latter, from the form it should assume, it is called the "butterfly." The fancy rabbit, in shape, differs materially now from the engraving of the celebrated Woushy, in the "Boy's Own Book," for the shoulder is deep and broad, the loins large, and the hind quarter round and full, as you will see from fig. 80.

It is no easy matter to breed such a rabbit as I have described; and you may rely upon it, that the same skill, observation, and attention are as requisite in breeding a perfect rabbit, as a perfect Short-Horn, or Leicester; and the lad who can accomplish the one, may be considered no mean rival of the father who has succeeded in the other. The difficulty will but give increased interest to the pursuit.

If any of your young friends, on reading this account of the fancy rabbit, should feel inclined to undertake its breeding, or be disposed to form a little club of their own, I shall be happy to render them any assistance in my power, and will answer any questions they may put to me, being aware that I have omitted much that will be necessary for them to know, and, when once engaged, would be interesting for them to hear. But we must not forget that we are children (though some of us may be, like myself, of a larger growth), and therefore we should not exceed the limits set apart by an indulgent editor for the instruction and amusement of his youthful readers.

Young rabbits, of the purest blood, may be purchased through the steward, or stock feeder, of a packet ship, at about $5 the pair, when about ten weeks old, and he will be fairly and honorably dealt by, if he calls on any of the following breeders:—Mr. Bailey, keeper of the Star Coffee House, Crispin street, Union street, out of Bishopsgate street, London; Mr. Webster, Pleasant Place, Stamford street, Blackfriars' Road, over Waterloo Bridge; Mr. Payne, 142 White chapel, near the London Hospital; and I would name others, whose stocks are of the very first quality, but whose prices would perhaps be something higher. For instance, the president, Mr. Handy, Mr. Sutton, Mr. Duchenuc, Mr. Farmer, Mr. Cavendish, Mr. Bird, and Mr. Wynne, all of whom took prizes the day I attended the society's meeting. Mr. Wynne, on that occasion, showed a pair of beautiful black and white young does, which were purchased at five guineas; and three guineas were asked by another gentleman for a young "self-colored" buck.

"In the "Boy's Own Book," is quite a long chapter on rabbits and their breeding, from which much information may be gleaned, though not altogether free from mistakes. R.

Butternuts, Otsego Co., N. Y., July 20th, 1848.

THE AMERICAN HARE.—The American hare, usually known in this country under the name of "rabbit," is found pretty generally from Canada to the Gulf of Mexico. In winter and early spring, in the northern parts of the United States, its coat is nearly white, but in summer, it is of a yellowish-brown, with a whitish tail. This little animal makes a nest, or bed, of moss and leaves, in some old log, or hollow tree, whence it issues chiefly, but not altogether, by night. Though not so much addicted to knawing as squirrels, yet, its teeth being formed in the same manner, it probably resembles them in its food, eating various kinds of nuts, and seeds, as well as green herbs, and the bark of young trees. The American rabbit, from its shyness and timidity, is somewhat difficult to tame, and still more difficult to breed.

FOREIGN AGRICULTURAL NEWS.

By the steamer Acadia we are in receipt of our foreign journals to July 29th.

MARKETS.—*Ashes*, sales trifling, and at lower prices. *Cotton*, same as per our last. Had it not been for the agitation in Ireland, it would undoubtedly have advanced. *Pork* has receded 2*s.* to 3*s.* per bbl. *Lard*, a small advance, and quite scarce. Other provisions without change. *Wheat*, an advance of 3*s.* to 5*s.* per quarter. *Indian Corn*, an increased demand at better prices. *Rice*, 1*s.* to 2*s.* higher per cwt. *Wool*, improving.

The Weather was wet and unsettled, but the crops still promising, with the exception of potatoes, among which the rot had shown itself throughout Great Britain to considerable extent, and slightly in Ireland.

Money continues abundant.

Annual Show and Fair of the English Agricultural Society.—This splendid exhibition took place at the ancient city of York, on the 11th, 12th, and 13th of July. A friend, now travelling in England, who attended it, writes us, that there was an immense concourse of people present, and everything surpassed his expectations. Mr. Bancroft, the American Minister, was there, and made an excellent speech upon the occasion. The horses were superb and numerous. The Short-Horn cattle did not meet his expectations; all were too large, fat, and coarse. The Herefords, a fair show; the cows very good, the bulls only so-so. The Devons were choice. The hogs quite numerous, large, and fine. The small breeds very beautiful. The sheep, especially the long-wooled, in considerable numbers. He particularly admired Mr. Webb's Southdowns. Of the agricultural implements, our readers will form some idea, when they are told the catalogue alone makes a book of 226 pages. Several gentlemen delivered excellent lectures during the show, on agricultural subjects of different kinds. Prince Albert, and Prince George, of Cambridge, were present, and took a lively interest in the proceedings of the society; which, we are glad to learn, is annually increasing in number and usefulness.

Clucking Hens.—I have known one or two doses of jalap relieve hens entirely from a desire to sit; and, in my opinion, it is far better for the purpose than the cold-water cure. I have known English fowls to lay in three weeks afterwards.—*Gardeners' Chronicle.*

Garden of Mr. Koch, at Cologne.—A correspondent to the London Gardeners' Chronicle, says:—As an Englishman, fancying that we are the gardeners of the world, you may judge my surprise on visiting the garden of Mr. Koch, which is situated in the midst of this city, to find ourselves fairly beaten. This gentleman, who is a silk manufacturer, devotes his entire time to his garden, and may be said to live in it, so passionately fond is he of flowers. He showed me at one *coup d'œil* 30,000 Camellias, of which he possesses 700 varieties. After walking through a splendid avenue of Magnolia trees, we came to several beds of tree pæonias of 14 years' growth, consisting of 120 varieties, and at the end of the path was a fine specimen of the Paulownia imperialis. The azalea beds were no less remarkable, containing 300 varieties, and under glass were 15,000 cacti. To produce these varieties, he has an apiary of 400 hives, which yield 1,200 pounds of honey annually; and in the system pursued by him, the bees are never destroyed. To visit this gentleman's garden, in the month of May, would be a treat for your travelling readers, who may be pleased to know that such a garden is to be seen, and is willingly shown by its polite owner.

Vitality of Eggs.—It is impossible to fix any precise limit to the duration of the vital principle in eggs, since it varies, from the very first, according to the vigor of the parents of the enclosed embryo, and, in the end, appears not to be suddenly extinguished, but to fade away into gradual powerlessness. Those who are anxious to secure a valuable variety, one chicken of which is worth a whole brood of ordinary sorts, will run all risks; after seven or eight weeks their chance is not utterly gone. Some of the chicks will be found dead in the shell, but those that are hatched, if they survive the first 48 hours—the great difficulty—are not afterwards more weakly nor troublesome than others. In the meanwhile, air should be excluded from the eggs as much as possible. It is best to set them on end, and not to suffer them to lie and roll on the side. Dry sand, or hard-wood saw dust (not deal, on account of the turpentine), is the best packing. But when choice eggs are expected, it is more prudent to have a hen waiting for them, than to let them wait for her. A good sitter may be amused for two or three weeks with a few addled eggs, and so be ready to take charge of those of value immediately upon their arrival.—*Ibid.*

How to Make Unfermented Bread.—After a considerable number of trials, I have adopted the following mode of making the unfermented bread which is now regularly used in my house:—I carefully mix, by sifting with the flour, first, tartaric acid, and next bicarbonate of soda, in the following proportions, viz:—To 14 pounds, avoirdupois, of flour, 8 drachms of tartaric acid, and 11 drachms of bicarbonate of soda. Once mixed, it will keep any length of time, and is always ready for use. Sufficient cold water to make it into dough, rather thinner than ordinary, and immediate baking in a quick oven (either in tins or not), is all that is required to make it into bread. The bread is of excellent quality, and is much admired by all who have tasted it.—*Ibid.*

Relative Value of Food.—Mr. Hyett, who is acquainted with the researches of previous writers, and himself a student in this very interesting subject, gives the following list of equivalents, in weight, as to the relative value of food:—

Wheat,	41 lbs.
Peas,	45
Barley,	54½
Oats,	55
Beans,	61½
Clover hay,	90
Ordinary hay,	100
Pea straw,	125
Potatoes,	200
Cabbages,	250
Carrots,	275
Oat straw,	300
Barley straw,	300
Beets,	397
Wheat straw,	450
Bean straw,	450
Green clover,	475
Turnips,	500

Composition of Wool and Hair.—Wool contains 2 per cent. of ash, human hair about 1. The latter consisted, in one case, of

Soluble chlorides and sulphates,	0.51
Oxide of iron,	0.39
Insoluble sulphates and phosphates and silica,	0.20
	1.10

The organic part is as follows:—

	Human hair.	Wool.
Carbon,	50.65	50.65
Hydrogen,	6.36	7.03
Nitrogen,	17.14	17.71
Oxygen, Sulphur,	20.85 / 5.00	24.61
	100.00	100.00

Editor's Table.

ADDRESS TO BE DELIVERED BEFORE THE STATE SOCIETY.—Hon John C. Spencer, of Albany, will deliver the annual address at the Show of the N. Y. State Agricultural Society, to be held at Buffalo, on the 5th of this month.

THE PORK TRADE OF THE WEST.---De Bow's Commercial Review, for July, contains some interesting tables of the pork trade of the western states. The number of hogs slaughtered during the years 1847–48, was 1,500,000—an increase of nearly fifty per cent. over previous years. The number slaughtered in Cincinnati alone amounted to 575,000. Only a small portion of this valuable product is exported; and four fifths of that sent out of the country, were shipped to the British colonies, South America, and the West Indies.

REMARKABLE GROWTH OF THE PAULOWNIA IMPERIALIS.—A correspondent to the "Alabama Planter," states that he has a tree of this species that has produced a shoot, since last spring, fifteen feet in length, containing leaves twenty-five inches wide!

THE AMERICAN ARCHITECT, comprising Original Designs of Cheap Country and Village Residences, with Details, Specifications, Plans, Directions, and Estimates of the Cost of Each Design. By John W. Ritch, Architect. New York: C. M. Saxton, 205 Broadway, 4to. Price $3 per annum.

This work has reached its second volume, and, as we understand, has been liberally sustained. Although several of the designs are tolerably well planned and would seem adapted to the wants of many of our citizens, yet we would suggest that the editor, in future, would turn his attention to a cheaper, more convenient, and a more *Republican* class of dwellings, of which a majority of the American people, at the present time, are greatly in need. We would also suggest that there occasionally appear a handsome and commodious Grecian or Italian villa, a Swiss or purely Gothic cottage, with now and then, an appropriate design and estimates, for a school house, or village church. Some further attention might likewise be paid to the grouping of trees and shrubs, with reference to ornament and shade, and in giving a more pleasing effect.

THE PLOUGH, THE LOOM, AND THE ANVIL.—A monthly periodical has recently been commenced under this name, by John S. Skinner, Esq., late of the Farmers' Library, of this city, and formerly editor of the American Farmer. The time having expired for which he was engaged to conduct the Farmers' Library, at New York, that work has been discontinued, and the present one established, at Philadelphia, in its stead. "After thirty years of earnest endeavors, by all the means at his command, to improve the practice of American agriculture, and to raise it in the public estimation to a standard commensurate with its true dignity and importance;—and without necessity, during a great part of that time, to feel personally, much care about the pecuniary results of his labors,"—our veteran pioneer says, that he "now finds himself thrown, for the support of his family, exclusively on the patronage which his countrymen may be pleased to bestow on his future exertions in the same cause." The work is published by George B. Zieber & Co., of Philadelphia, at $3 per annum.

DE LA ELABORACION DEL AZUCAR en las colonias y de los nuevos aparatos destinados á mejorarla, obra escrita en Frances por MM. Derosne y Cail, precedida de una noticia de los resultados ventajosos obtenidos con sus aparatos, no tan solo en Europa, sino asimismo en la isle de Borbon y en la de Cuba. Segunda edicion, corregida y aumentada con un apendice que comprende la estracion de los azúcares de las mieles y la comparacion de los diversos sistemas de aparatos que pueden proponerse á las colonias; traducida al Castellano, ilustrada con notas, y aumentada con una memoria, presentada al instituto de Francia, sobre el analisis de la caña de la tierra de la Habana, por el Señor Don José Luis Casaseca. Habana: Imprenta del Gobierno por S. M., 1844.

We have received from Don José de la Torre, of Havana, the above named work entire, on the cultivation of sugar cane and the manufacture of sugar, which has been translated from the French and published by the Spanish government. To those of our southern friends who are conversant with the Spanish language, and are engaged in the cultivation of sugar cane, and are about to erect new sugar houses, or improve old ones, this treatise would be valuable. It probably can be obtained at Havana.

WATER-ROTTED HEMP.—Our fellow countryman Dr. R. J. Spurr, sold, at Louisville, Ky., last week, a portion of his crop of water-rotted hemp, for some of which he received $210 per ton, and for the remainder $205. It is an excellent article, and was readily taken up by the government, at Louisville, at the prices stated.—*Lexington Observer.*

CANE POLES.—Quite a business is driving in this article, if we should judge from the quantity passing this point. A day or two since, the steamer Colorado passed up with 7,000 on board; and the Paris on Wednesday, with near 10,000. They are cut on the islands and brakes on the lower Mississippi, and are shipped to the eastern cities, where they are manufactured into various articles, bottoms for chairs being the principal use to which they are subservient.—*Lou. Courier.*

HOOP POLES.—The sugar business is carried on to such an extent, at present, in Louisiana, that the demand for hoop poles is enormous, and, it would seem, that the supply is nearly exhausted. Our Louisiana woods have heretofore supplied excellent poles for hogsheads, but western poles are preferred, when they can be had at a reasonable price. Louisiana poles are seldom used for molasses barrels, being too tender. Our principal supply comes from Indiana. The poles are cut from the 10th of September to the 1st of March. This year, there appears to be a great scarcity, and it is difficult to say how the market will be supplied, as, owing to the demand for labor, the usual quantity has not been cut during the winter. During the last two or three years, the price, in this market, has varied from $15 to $22 per thousand, for barrel, and from $35 to $50 per thousand, for hogshead poles. Northern split hoops sell here at $35 per thousand.—*Southern Paper.*

CONUMDRUM.—Why would a horse be justified by Scripture in biting a man's leg?

Because "All flesh is grass!"

ORIGIN OF GEE AND WO.—Dr. Pegge, a curious antiquary, attempts to explain the origin of these words, so much in use with cartmen and drivers of oxen. He derives "gee," from the German word *geh*, which is the second person singular of the imperative of "gehen," to go.

"Wo," or "Who-o," he derives from the Danish word *ho*, which means stop. The French say "*ho-la*," "stop there." And in Shakspeare's "As you like it," we find the following: "Cry *ho-la* to thy tongue. I prythee, it curvets unseasonably." Among nautical persons, also, when a vessel is spoken at sea, it is usual to cry "Ship ahoy!" that is, "ship, stop." So in like manner, a little trading vessel, which the English term a "hoy," probably derives its name from stopping at different places to take in goods and passengers, when hailed from the shore.

REVIEW OF THE MARKET.

PRICES CURRENT IN NEW YORK, AUGUST 16, 1848.

ASHES, Pots,	per 100 lbs.	$5 25	to	$5 31
Pearls,	do.	5 87	"	6 00
BALE ROPE,	lb.	6	"	8
BARK, Quercitron,	ton,	30 00	"	31 00
BEANS, White,	bush.	75	"	1 25
BEESWAX, Am. Yellow,	lb.	19	"	22
BOLT ROPE,	do.	11	"	12½
BONES, ground,	bush.	45	"	55
BRISTLES, American,	lb.	25	"	65
BUTTER, Table,	do.	15	"	25
Shipping,	do.	9	"	15
CANDLES, Mould, Tallow,	do.	11	"	13
Sperm,	do.	25	"	38
Stearic,	do.	20	"	25
CHEESE,	do.	5	"	10
COAL, Anthracite,	2,000 lbs.	4 50	"	5 50
CORDAGE, American,	lb.	11	"	13
COTTON,	do.	5	"	9
COTTON BAGGING, Amer. hemp,	yard,	15	"	16
FEATHERS,	lb.	30	"	40
FLAX, American,	do.	8	"	9
FLOUR, Northern, Southern and West'rn	bbl.	5 00	"	5 87
Fancy,	do.	6 00	"	6 50
Richmond City Mills,	do.	7 00	"	7 25
Buckwheat,	do.	—	"	—
Rye,	do.	3 87	"	4 00
GRAIN—Wheat, Western,	bush.	1 00	"	1 25
Red and Mixed	do.	87	"	1 00
Rye,	do.	70	"	71
Corn, Northern,	do.	65	"	72
Southern,	do.	60	"	65
Barley,	do.	52	"	60
Oats,	do.	35	"	40
GUANO, Peruvian, none in market.	2,000 lbs.	50 00	"	50 00
" Patagonian	do	35 00	"	40 00
HAY, in bales,	do.	40	"	45
HEMP, Russia, clean,	ton.	225 00	"	230 00
American, water-rotted,	do.	160 00	"	220 00
American, dew-rotted,	do.	140 00	"	200 00
HIDES, Dry Southern,	do.	5	"	6
HOPS,	lb.	4	"	6
HORNS,	100.	2 00	"	10 00
LEAD, pig,	do.	4 12	"	4 25
Pipes for Pumps, &c	lb.	5	"	6
MEAL, Corn,	bbl.	3 37	"	3 50
Corn,	hhd.	12 50	"	13 00
MOLASSES, New Orleans,	gal.	23	"	26
MUSTARD, American,	lb.	16	"	31
NAVAL STORES—Tar,	bbl.	1 87	"	2 12
Pitch,	do	75	"	1 00
Rosin,	do.	85	"	95
Turpentine,	do.	2 50	"	2 75
Spirits Turpentine, Southern,	gal.	32	"	35
OIL, Linseed, American,	do.	57	"	58
Castor,	do.	1 50	"	1 70
Lard,	do.	60	"	65
OIL CAKE,	100 lbs.	1 00	"	1 15
PEAS, Field,	bush.	1 00	"	1 62
Black eyed, 2 do	do.	2 00	"	—
PLASTER OF PARIS,	ton.	2 25	"	3 00
Ground, in bbls.,	of 300 lbs.	1 12	"	1 25
PROVISIONS—Beef, Mess,	bbl.	9 00	"	13 00
Prime,	do.	5 25	"	7 50
Smoked	lb.	6	"	12
Rounds, in pickle,	do.	4	"	6
Pork, Mess,	bbl.	9 75	"	12 00
Prime,	do.	6 50	"	9 00
Lard,	lb.	7	"	8½
Bacon sides, Smoked,	do.	3	"	4½
In pickle,	do.	3	"	4
Hams, Smoked,	do.	5	"	9
Pickled,	do.	4	"	7
Shoulders, Smoked,	do.	4	"	5
Pickled,	do.	3	"	4
RICE,	100 lbs.	3 00	"	4 00
SALT,	sack,	1 25	"	1 45
Common,	bush.	20	"	35
SEEDS—Clover,	lb.	5	"	7
Timothy,	bush.	2 00	"	3 50
Flax, clean	do.	1 35	"	1 40
rough,	do.	1 25	"	1 30
SODA, Ash, cont'g 80 per cent. soda,	lb.	3	"	—
Sulphate Soda, ground,	do.	1	"	—
SUGAR, New Orleans,	do.	2½	"	5
SUMAC, American,	ton,	35 00	"	37 00
TALLOW,	lb.	7	"	8½
TOBACCO,	do.	2½	"	7
WHISKEY, American,	gal.	22	"	25
WOOLS, Saxony,	lb.	35	"	60
Merino,	do.	30	"	35
Half blood	do.	20	"	25
Common do		18	"	20

NEW YORK RETAIL PROVISION MARKET.

Meats.—Beef, from 6 to 15 cents per lb.; Veal, 8 to 12 cents; Lamb, 6 to 8 cents; Mutton, 7 to 9 cents; Pork and Sausages, 8 to 10 cents; Ham and Bacon, 6 to 12 cents; Beeve's Tongues, 50 to 62 cents each; young Pigs, $1 to $1.50 each.

Fish, &c.—Salmon, from 25 to 31 cents per lb.; Sea Bass, and Striped Bass, 8 to 10 cents; Halibut, 6 to 8 cents; King Fish, 10 to 12 cents; Cod, 5 to 6 cents; Weak Fish and Blue Fish, 5 to 6 cents; Black Fish, 6 to 8 cents; Poggies, 4 to 6 cents; Eels, 6 to 8 cents; Green Turtle, 10 to 15 cents; Lobsters, 5 to 6 cents; Crabs (soft-shelled), 8 to 25 cents per dozen; Crabs (hard-shelled), 75 cents; Oysters, 50 cents to $1.50 per 100; Clams, 25 to 75 cents per 100.

Poultry, Birds, and Eggs.—Turkeys, from $1 to $1.50 each; Geese, 75 cents to $1.25 each; Ducks, 50 cents to 1$ per pair; Chickens, 50 cents to $1 per pair; Pigeons, $1.25 to $1.50 per doz.; Woodcocks, 42 to 50 cents per dozen; Snipes, 75 cents to $1 per dozen; Yellow Legs, $1.25 to $1.50 per dozen; Plover, 62 to 75 cents per dozen; Eggs, 10 to13 cents per dozen.

Dairy Products.—Butter, from 12 to 22 cents per lb.; Cheese, 7½ to 12 cents; Cheese Cakes, 10 for 12 cents: Milk, 3 to 6 cents per quart.

Ice.—25 cents per 100 lbs.

Fruit and Nuts.—Strawberry Apples, from $1.50 to $2 per bbl.; Bough Apples, $1.50; Pound Sweetings and Fall Pippins, $1.50; Cherry Apples and Harvest Apples, 50 cents per basket; Crab Apples, 37 cents per half peck; Apples in small quantities, 6 to 37 cents per half peck; Pears, 37 to 50 cents per basket; Pears in small quantities, 6 to 12 cents per half peck; Peaches (Morris Whites), 50 cts. to $1 per basket; Delaware Rare Ripes, 25 to 75 cents; Honest John's, 50 cts; Crawford's Early Melocotones 50 to 75 cents; Peaches in small quantities, 6 to 37 cents per half peck; Plums, 37 cents to $3 per basket; Plums in small quantities, 18 cents per half peck; Green Grapes, 12 cents per half peck; Blackberries, 6 to 8 cents per quart; Whortleberries, 5 to 6 cents; Oranges, 25 to 62 cents per dozen; Lemons, 12 to 18 cents; Bananas, 25 to 75 cents; Pine Apples, 6 to 25 cents each; Chestnuts, $3 per bushel; Hickory Nuts, $2 per bushel; Peanuts, $1.25 to $1.38 per bushel; Cocoa Nuts, 3 to 6 cents each; Pecan Nuts, 7 cents per lb.; Soft-Shelled Almonds, 12 to 14 cents; Filberts, Hard-Shelled Almonds and Madeira Nuts, 8 cents.

Vegetables.—Mercer and Carter Potatoes from 50 to 56 cents per bushel; Pink Eyes, 37 to 50 cents; Sweet Potatoes, $4.50 per bbl., or 37 cent per half peck; Common Potatoes in small quantities, 8 cents per half peck; Onions (common red), 75 cents per bushel; Silver-skinned, $1; Onions in small quantities, 9 to 15 cents per half peck; Leeks, 1 cent each; Cucumbers, 75 cents per 100; Cucumbers for pickling, 25 cents per 100; Tomatos, 25 cents per basket; Tomatos in small quantities, 8 cents per half peck; Green Peppers, 75 cents per 100; Pumpkins, $1 per dozen; White Squashes, 37 cents per bushel; Striped Squashes, 62 cents; Watermelons, 12 to 50 cents each; Muskmelons (citron), $1 per bushel; Muskmelons in small quantities, 3 to 12 cents each; Egg Plants, 37 to 50 cents per dozen; Okra, 25 cents per 100, Jerusalem Artichokes, 25 cents per dozen; Green Corn, 37 to 50 cents per 100 ears; or 20 ears for 12 cents; String Beans, 9 cents per half peck; Shelled Beans (Lima), 15 cents per quart; Turnips, 75 cents per bushel, or 4 for 7 cents; Kohl Rabi, 2 cents each; Beets, 42 cents per bushel; Carrots, 50 cents; Cabbages, 3 to 4 cents per head; Lettuces, 2 to 3 cents; Radishes, 10 to 12 cents per dozen bunches.

REMARKS.—Since our last, we have to notice a rise of 12½ to 25 cents per bbl. on Flour, while Wheat remains nearly as before. Corn has advanced from 10 to 14 cents per bushel. No other changes of consequence.

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Editor's Table.

ADDRESS TO BE DELIVERED BEFORE THE STATE SOCIETY.—Hon John C. Spencer, of Albany, will deliver the annual address at the Show of the N. Y. State Agricultural Society, to be held at Buffalo, on the 5th of this month.

THE PORK TRADE OF THE WEST.---De Bow's Commercial Review, for July, contains some interesting tables of the pork trade of the western states. The number of hogs slaughtered during the years 1847-48, was 1,500,000—an increase of nearly fifty per cent. over previous years. The number slaughtered in Cincinnati alone amounted to 575,000. Only a small portion of this valuable product is exported; and four fifths of that sent out of the country, were shipped to the British colonies, South America, and the West Indies.

REMARKABLE GROWTH OF THE PAULOWNIA IMPERIALIS.—A correspondent to the "Alabama Planter," states that he has a tree of this species that has produced a shoot, since last spring, fifteen feet in length, containing leaves twenty-five inches wide!

THE AMERICAN ARCHITECT, comprising Original Designs of Cheap Country and Village Residences, with Details, Specifications, Plans, Directions, and Estimates of the Cost of Each Design. By John W. Ritch, Architect. New York: C. M. Saxton, 205 Broadway, 4to. Price $3 per annum.

This work has reached its second volume, and, as we understand, has been liberally sustained. Although several of the designs are tolerably well planned and would seem adapted to the wants of many of our citizens, yet we would suggest that the editor, in future, would turn his attention to a cheaper, more convenient, and a more *Republican* class of dwellings, of which a majority of the American people, at the present time, are greatly in need. We would also suggest that there occasionally appear a handsome and commodious Grecian or Italian villa, a Swiss or purely Gothic cottage, with now and then, an appropriate design and estimates, for a school house, or village church. Some further attention might likewise be paid to the grouping of trees and shrubs, with reference to ornament and shade, and in giving a more pleasing effect.

THE PLOUGH, THE LOOM, AND THE ANVIL.—A monthly periodical has recently been commenced under this name, by John S. Skinner, Esq., late of the Farmers' Library, of this city, and formerly editor of the American Farmer. The time having expired for which he was engaged to conduct the Farmers' Library, at New York, that work has been discontinued, and the present one established, at Philadelphia, in its stead. "After thirty years of earnest endeavors, by all the means at his command, to improve the practice of American agriculture, and to raise it in the public estimation to a standard commensurate with its true dignity and importance,—and without necessity, during a great part of that time, to feel personally, much care about the pecuniary results of his labors,"—our veteran pioneer says, that he "now finds himself thrown, for the support of his family, exclusively on the patronage which his countrymen may be pleased to bestow on his future exertions in the same cause." The work is published by George B. Zieber & Co., of Philadelphia, at $3 per annum.

DE LA ELABORACION DEL AZUCAR en las colonias y de los nuevos aparatos destinados á mejorarla, obra escrita en Frances por MM. Derosne y Cail, precedida de una noticia de los resultados ventajosos obtenidos con sus aparatos, no tan solo en Europa, sino asimismo en la isle de Borbon y en la de Cuba. Segunda edicion, corregida y aumentada con un apendice que comprende la estracion de los azúcares de las mieles y la comparacion de los diversos sistemas de aparatos que pueden proponerse á las colonias; traducida al Castellano, ilustrada con notas, y aumentada con una memoria, presentada al instituto de Francia, sobre el analisis de la caña de la tierra de la Habana, por el Señor Don José Luis Casaseca. Habana: Imprenta del Gobierno por S. M., 1844.

We have received from Don José de la Torre, of Havana, the above named work entire, on the cultivation of sugar cane and the manufacture of sugar, which has been translated from the French and published by the Spanish government. To those of our southern friends who are conversant with the Spanish language, and are engaged in the cultivation of sugar cane, and are about to erect new sugar houses, or improve old ones, this treatise would be valuable. It probably can be obtained at Havana.

WATER-ROTTED HEMP.—Our fellow countryman Dr. R. J. Spurr, sold, at Louisville, Ky., last week, a portion of his crop of water-rotted hemp, for some of which he received $210 per ton, and for the remainder $205. It is an excellent article, and was readily taken up by the government, at Louisville, at the prices stated.—*Lexington Observer.*

CANE POLES.—Quite a business is driving in this article, if we should judge from the quantity passing this point. A day or two since, the steamer Colorado passed up with 7,000 on board; and the Paris on Wednesday, with near 10,000. They are cut on the islands and brakes on the lower Mississippi, and are shipped to the eastern cities, where they are manufactured into various articles, bottoms for chairs being the principal use to which they are subservient.—*Lou. Courier.*

HOOP POLES.—The sugar business is carried on to such an extent, at present, in Louisiana, that the demand for hoop poles is enormous, and, it would seem, that the supply is nearly exhausted. Our Louisiana woods have heretofore supplied excellent poles for hogsheads, but western poles are preferred, when they can be had at a reasonable price. Louisiana poles are seldom used for molasses barrels, being too tender. Our principal supply comes from Indiana. The poles are cut from the 10th of September to the 1st of March. This year, there appears to be a great scarcity, and it is difficult to say how the market will be supplied, as, owing to the demand for labor, the usual quantity has not been cut during the winter. During the last two or three years, the price, in this market, has varied from $15 to $22 per thousand, for barrel, and from $35 to $50 per thousand, for hogshead poles. Northern split hoops sell here at $35 per thousand.—*Southern Paper.*

CONUMDRUM.—Why would a horse be justified by Scripture in biting a man's leg?

Because "All flesh is grass!"

ORIGIN OF GEE AND WO.—Dr. Pegge, a curious antiquary, attempts to explain the origin of these words, so much in use with cartmen and drivers of oxen. He derives "gee," from the German word *geh*, which is the second person singular of the imperative of "gehen," to go.

"Wo," or "Who-o," he derives from the Danish word *ho*, which means stop. The French say "*hola*," "stop there." And in Shakspeare's "As you like it," we find the following: "Cry *ho-la* to thy tongue. I prythee, it curvets unseasonably." Among nautical persons, also, when a vessel is spoken at sea, it is usual to cry "Ship ahoy!" that is, "ship, stop." So in like manner, a little trading vessel, which the English term a "hoy," probably derives its name from stopping at different places to take in goods and passengers, when hailed from the shore.

REVIEW OF THE MARKET.

PRICES CURRENT IN NEW YORK, AUGUST 16, 1848.

ASHES, Pots,	per 100 lbs.	$5 25	to	$5 31
Pearls,	do.	5 87	"	6 00
BALE ROPE,	lb.	6	"	8
BARK, Quercitron,	ton,	30 00	"	31 00
BEANS, White,	bush.	75	"	1 25
BEESWAX, Am. Yellow,	lb.	19	"	22
BOLT ROPE,	do.	11	"	12½
BONES, ground,	bush.	45	"	55
BRISTLES, American,	lb.	25	"	65
BUTTER, Table,	do.	15	"	25
Shipping,	do.	9	"	15
CANDLES, Mould, Tallow,	do.	11	"	13
Sperm,	do.	25	"	38
Stearic,	do.	20	"	25
CHEESE,	do.	5	"	10
COAL, Anthracite,	2,000 lbs.	4 50	"	5 50
CORDAGE, American,	lb.	11	"	13
COTTON,	do.	5	"	9
COTTON BAGGING, Amer. hemp,	yard,	15	"	16
FEATHERS,	lb.	30	"	40
FLAX, American,	do.	8	"	9
FLOUR, Northern, Southern and West'rn	bbl.	5 00	"	5 87
Fancy,	do.	6 00	"	6 50
Richmond City Mills,	do.	7 00	"	7 25
Buckwheat,	do.	—	"	—
Rye,	do.	3 87	"	4 00
GRAIN—Wheat, Western,	bush.	1 00	"	1 25
Red and Mixed	do.	87	"	1 00
Rye,	do.	70	"	71
Corn, Northern,	do.	65	"	72
Southern,	do.	60	"	65
Barley,	do.	52	"	60
Oats,	do.	35	"	40
GUANO, Peruvian, none in market.	2,000 lbs.	50 00	"	50 00
" Patagonian	do	35 00	"	40 00
HAY, in bales,	do.	40	"	45
HEMP, Russia, clean,	ton.	225 00	"	230 00
American, water-rotted,	do.	160 00	"	220 00
American, dew-rotted,	do.	140 00	"	200 00
HIDES, Dry Southern,	do.	5	"	6
HOPS,	lb.	4	"	6
HORNS,	100.	2 00	"	10 00
LEAD, pig,	do.	4 12	"	4 25
Pipes for Pumps, &c	lb.	5	"	6
MEAL, Corn,	bbl.	3 37	"	3 50
Corn,	hhd.	12 50	"	13 00
MOLASSES, New Orleans,	gal.	23	"	26
MUSTARD, American,	lb.	16	"	31
NAVAL STORES—Tar,	bbl.	1 87	"	2 12
Pitch,	do	75	"	1 00
Rosin,	do.	85	"	95
Turpentine,	do.	2 50	"	2 75
Spirits Turpentine, Southern,	gal.	32	"	35
OIL, Linseed, American,	do.	57	"	58
Castor,	do.	1 50	"	1 70
Lard,	do.	60	"	65
OIL CAKE,	100 lbs.	1 00	"	1 15
PEAS, Field,	bush.	1 00	"	1 62
Black eyed, 2 do	do.	2 00	"	—
PLASTER OF PARIS,	ton.	2 25	"	3 00
Ground, in bbls.,	of 300 lbs.	1 12	"	1 25
PROVISIONS—Beef, Mess,	bbl.	9 00	"	13 00
Prime,	do.	5 25	"	7 50
Smoked	lb.	6	"	12
Rounds, in pickle,	do.	4	"	6
Pork, Mess,	bbl.	9 75	"	12 00
Prime,	do.	6 50	"	9 00
Lard,	lb.	7	"	8½
Bacon sides, Smoked,	do.	3	"	4½
In pickle,	do.	3	"	4
Hams, Smoked,	do.	5	"	9
Pickled,	do.	4	"	7
Shoulders, Smoked,	do.	4	"	5
Pickled,	do.	3	"	4
RICE,	100 lbs.	3 00	"	4 00
SALT,	sack,	1 25	"	1 45
Common,	bush.	20	"	35
SEEDS—Clover,	lb.	5	"	7
Timothy,	bush.	2 00	"	3 50
Flax, clean.	do.	1 35	"	1 40
rough,	do.	1 25	"	1 30
SODA, Ash, cont'g 80 per cent. soda,	lb.	3	"	—
Sulphate Soda, ground,	do.	1	"	—
SUGAR, New Orleans,	do.	2½	"	5
SUMAC, American,	ton,	35 00	"	37 00
TALLOW,	lb.	7	"	8½
TOBACCO,	do.	2½	"	7
WHISKEY, American,	gal.	22	"	25
WOOLS, Saxony,	lb.	35	"	60
Merino,	do.	30	"	35
Half blood	do.	20	"	25
Common do	do.	18	"	20

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Meats.—Beef, from 6 to 15 cents per lb.; Veal, 8 to 12 cents; Lamb, 6 to 8 cents; Mutton, 7 to 9 cents; Pork and Sausages, 8 to 10 cents; Ham and Bacon, 6 to 12 cents; Beeve's Tongues, 50 to 62 cents each; young Pigs, $1 to $1.50 each.

Fish, &c.—Salmon, from 25 to 31 cents per lb.; Sea Bass, and Striped Bass, 8 to 10 cents; Halibut, 6 to 8 cents; King Fish, 10 to 12 cents; Cod, 5 to 6 cents; Weak Fish and Blue Fish, 5 to 6 cents; Black Fish, 6 to 8 cents; Poggies, 4 to 6 cents; Eels, 6 to 8 cents; Green Turtle, 10 to 15 cents; Lobsters, 5 to 6 cents; Crabs (soft-shelled), 8 to 25 cents per dozen; Crabs (hard-shelled), 75 cents; Oysters, 50 cents to $1.50 per 100; Clams, 25 to 75 cents per 100.

Poultry, Birds, and Eggs.—Turkeys, from $1 to $1.50 each; Geese, 75 cents to $1.25 each; Ducks, 50 cents to 1$ per pair; Chickens, 50 cents to $1 per pair; Pigeons, $1.25 to $1.50 per doz.; Woodcocks, 42 to 50 cents per dozen; Snipes, 75 cents to $1 per dozen; Yellow Legs, $1.25 to $1.50 per dozen; Plover, 62 to 75 cents per dozen; Eggs, 10 to13 cents per dozen.

Dairy Products.—Butter, from 12 to 22 cents per lb.; Cheese, 7½ to 12 cents; Cheese Cakes, 10 for 12 cents: Milk, 3 to 6 cents per quart.

Ice.—25 cents per 100 lbs.

Fruit and Nuts.—Strawberry Apples, from $1.50 to $2 per bbl.; Bough Apples, $1.50; Pound Sweetings and Fall Pippins, $1.50; Cherry Apples and Harvest Apples, 50 cents per basket; Crab Apples, 37 cents per half peck; Apples in small quantities, 6 to 37 cents per half peck; Pears, 37 to 50 cents per basket; Pears in small quantities, 6 to 12 cents per half peck; Peaches (Morris Whites), 50 cts. to $1 per basket; Delaware Rare Ripes, 25 to 75 cents; Honest John's, 50 cts; Crawford's Early Melocotones 50 to 75 cents; Peaches in small quantities, 6 to 37 cents per half peck; Plums, 37 cents to $3 per basket; Plums in small quantities, 18 cents per half peck; Green Grapes, 12 cents per half peck; Blackberries, 6 to 8 cents per quart; Whortleberries, 5 to 6 cents; Oranges, 25 to 62 cents per dozen; Lemons, 12 to 18 cents; Bananas, 25 to 75 cents; Pine Apples, 6 to 25 cents each; Chestnuts, $3 per bushel; Hickory Nuts, $2 per bushel; Peanuts, $1.25 to $1.38 per bushel; Cocoa Nuts, 3 to 6 cents each; Pecan Nuts, 7 cents per lb.; Soft-Shelled Almonds, 12 to 14 cents; Filberts, Hard-Shelled Almonds and Madeira Nuts, 8 cents.

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PURE DEVON CATTLE FOR SALE.

THE subscriber will offer for sale, at the Show of the Hartford County Agricultural Society, to be held at Hartford, on the 12th of October next, a portion of his herd of pure Devon Cattle, a follows;—One Bull, four years old 28th of June last, a very superior animal bred by Lewis F. Allen, Esq., of Black Rock, N. Y., for which has been awarded the first Premium for three years in succession, at the Fair of the American Institute.

Also, two Full-Blood Cows, or Heifers, and three or four spring Calves. The above stock was derived principally from the herds of Geo. Patterson, of Maryland; Lewis F. Allen, of Black Rock; and R. L. Colt, Esq., of Paterson, N. J., having recently purchased his entire herd. Full pedigrees of the stock will be shown at the Fair. WM. L. COWLES.

Farmington, Ct., August 3d, 1848. 1t.

STRAWBERRY PLANTS.

HOVEY'S Seedling, Boston Pine, Large Early Scarlet, Crimson Cone (one of the most vigorous, prolific, and best), Hudson's Bay, Victoria, Bishop's Orange, 75 cents per 100 *cash*, for quantities not less than 500 plants in the whole, nor less than 100 plants of a variety, carefully packed and forwarded as directed; other varieties specified in our catalogue, at a reduction of *one third* from the catalogue prices, when no less than five hundred plants in the whole are ordered.

Also, the following new Ohio varieties:—Burr's Seedling, 50 cents per dozen, $2 per 100; Burr's Mammoth, $1.50 per dozen; Burr's New Pine, $1.50 per dozen; Taylor's Seedling, $1 per dozen, $4 per 100; Hudson, of Cincinnati, 37½ cents per dozen, $1.50 per 100; Turner's Pine (*Monterideo Pine of Prince*), 75 cents per dozen.

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Cornwall, Vt., July 31st, 1848.

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